

## UFO 'war' spreading on Earth

**C.N.Y. Times Service**  
ACAPULCO, Mexico — Lumped together by unconvinced outsiders as equally worthy of ridicule, serious scientists and self-described experts in Unidentified Flying Objects are in growing conflict over their differing interpretation of the same mysterious phenomena.

The handful of scientists who dare admit to studying UFO's go no further than recognizing that certain unusual and unexplained phenomena are occurring in different parts of the world.

The lay "ufologists," on the other hand, happily describe the bubbling eyes, dome-like head and tiny ears of the extra-terrestrial beings that are supposedly dispersing "divine

intelligence" to earth.

The First International Congress on the UFO Phenomena, which ended here Saturday, brought both groups uncomfortably together and, after one week of heated debate, a single theory of ufology seemed further away than ever.

"The religious nuts muddy the waters for everyone," Dr. J. Allen Hynek, professor of astronomy at Northwestern University, said. "People are looking for pseudo-scientific explanations for God. There is a great urge to believe that UFO's are proof of extraterrestrial intelligence."

"If we wait for the scientists, we'll never get an answer to UFO's", retorted Father Salvador Freixedo, a Spanish-born Jesuit who believes

that the explanation for UFO's lies in parapsychological phenomena.

Both approaches, though, seem to be gaining support.

But interest in UFO's is also rising within the scientific community. The 2,611 members of the American Astronomical Society were recently polled on their attitudes toward UFO's and, of 1,356 members who replied, 53 per cent wished to know more about UFO's.

Yet astronomers, at least, are still worried by the ridicule associated with UFO's. Only two of those responding to the American Astronomical Society survey agreed to waive anonymity for their replies, while other interested scientists are clearly embarrassed by the sensationalist and cultist approach of some civilian groups.

Cornell University's Prof. Carl Sagan even failed to turn up for the congress, reportedly because he was unwilling to work alongside the controversial Swiss author, Eric Van Daniken, proponent of the view that man's intelligence is the result of artificial mutation with beings from outer space thousands of years ago.

But the handful of scientists who did show up, while constantly quoted by the lay "ufologists" to give respectability to their own work, were able to offer a picture of the current state of serious research on the subject.

"There is a very high probability that life exists elsewhere in the universe," said Dr. Jacques Vallery, a French astronomer who has spent 16 years studying UFO's.

(Continued on p. 2)

# Gem farms, towns gain drought aid

**By BILL LAZARUS**  
**Times-News Writer**

**TWIN FALLS** — Most Idaho farmers and communities will be eligible to apply for limited federal drought disaster aid under an agreement signed this morning by the U.S. Secretaries of the Interior, Agriculture, Commerce and the chief of the Small Business Administration.

Low-interest federal loans on prospective crop losses will be one major disaster program which will be available to drought-stricken southern Idaho farmers, according to Rodgers Stewart, an assistant to the President for inter-governmental relations.

However, an emergency cattle feed program in which the government would pay half the cost of emergency feed will not be available unless a county additionally receives a special disaster designation from President Carter, Stewart said.

The agreement today, he said, coordinates the drought assistance efforts of the Department of Interior, Agriculture, Commerce and

the Small Business Administration.

Up to now, governors have had to apply on behalf of counties for disaster assistance from each agency separately.

Under today's agreement, however, a committee representing all these federal agencies is reviewing a list of about 1,100 counties nationwide which would be designated eligible for drought assistance from all four agencies.

Stewart said, He said 37 out of Idaho's 44 counties are on the list. He would not specify which counties because the list is still tentative. The federal agencies, through the coordinating committee, and not the President would make the disaster designation, he said.

Stewart said a final decision on which counties will be included in the blanket drought disaster area designation should be made within two days.

All counties which already have been declared eligible for any type of disaster aid as well as areas served by the U.S. Bureau of Reclamation are included in the blanket designation, he said.

"We're not trying to be exclusive. If they've had a drought problem... I don't see any reason why" southern Idaho counties would not be included in the designation, he said.

This designation, he said, does not guarantee assistance to any individual farmer, rancher or community. It just "opens the door," granting eligibility to apply for the aid. "Each case is weighed on the merits," he said.

In addition to five per cent loans to farmers to cover prospective crop losses, Stewart said the various emergency aid programs offer loans and/or grants for well drilling, water purchase and soil conservation projects.

He said ranchers would not be eligible for emergency cattle feed assistance unless they live in an area which the President declared a disaster area.

However, he said, if Congress passes a proposal to put this program under the Department of Agriculture, the blanket designation would qualify ranchers to apply for this aid.



**STUNNED** at the realization Abraham Lincoln has been assassinated is his wife, Mary Todd Lincoln, played by Robyn Clele, Twin Falls, right, in "The Shadow of Lincoln," to be presented by the College of Southern Idaho drama department Thursday through Saturday. With her is a friend, played by Mary Ann Anderson, Eden. Directed by Fran Tanner, the show depicts Lincoln's heritage and legacy. Tickets are available at the CSI bookstore and at the door. Curtain time is 8:15 p.m. in the Fine Arts Theatre.

## today

## Kitchen delight

### Weather

**COOLER:** Gusty winds, cooler temperatures tonight and Tuesday but no prospects for moisture. Highs Tuesday in the 70's.

Forecast, page 11

### Magic Valley

**FACING—DIFFICULTY:** The Idaho Regional Treatment and Training Center in Gooding is experiencing financial difficulties, but negotiations are under way for contract renewal with the Health and Welfare Department.

Story, page 12

**DIFFERENT VIEW:** "I made a mistake," said Rupert Councilman W.F. "Bill" Whitton, as he reversed his stand on curbs and gutters in new subdivisions.

Story, page 13

### National

**REVIEWS REFUSED:** The U.S. Supreme Court refuses to review the murder convictions of ex-cult leader Charles Manson and a Texas prison inmate.

Stories, page 2

**RICHES DENIED:** Alaska Gov. Jay Hammond says his state isn't rolling in oil wealth from the North Slope.

Story, page 3

### Living

**WARSHIP—ON STAGE:** The stage at the Buhl school becomes a warship for the production of "Billy Budd."

Story, page 7

**ABBY:** A name change for "business reasons" earns defense.

Column, page 7

### Opinion

**OLD FIGHT:** The West is fighting over water again, as it has so often in the past.

Analysis, page 4

**Amusements, 6**  
**Farm, 17**  
**Living, 7-8**  
**Markets, 14**

**Obituaries, 2**  
**Opinion, 4**  
**Sports, 15-16**  
**Valley, 13**

**TWIN FALLS** — Recipes aplenty can be found in the 48-page Times-News annual cookbook, included with today's edition.

Something different has been added this year, however, as several of Magic Valley's outstanding cooks reveal their favorite recipes and cooking tips in feature stories and pictures by Willetta Warberg, Twin Falls. Ms. Warberg, former food editor of Ladies Home Journal, and food consultant,



### Shock strikes

# TF plant discharge tops EPA limit

**By BOB ZUCKERMAN**  
**Times-News Writer**

**TWIN FALLS** — The malfunctioning new \$6 million Twin Falls Waste Water Treatment Plant has been discharging pollutants into the Snake River at levels exceeding Environmental Protection Agency standards for at least six months, plant records indicate.

In addition, average weekly levels for expended pollutants jumped to 20 times the level allowed by EPA standards during one week last January, the Times-News has learned.

City officials and plant designers say the excessive discharges from the plant were not harmful and should be considered a normal part of the \$6 million plant's initial "shakedown" period when officials fine-tune machinery, making sure it operates smoothly.

However, EPA officials say the city has had plenty of time to get the bugs out since the plant began full operation in March, 1976. EPA officials call the discharges alarming and say suit may be filed against the city, asking for up to \$10,000 per day for each violation.

In addition, state officials say the excessive level of pollutants in treated sewage expended from the plant could kill fish in the river.

Plant reports indicate the plant's discharges of suspended solids — particles in treated liquid waste — exceeded the allowable weekly average for all but two weeks for October through March.

Under EPA guidelines, plant officials must compute an average level of discharged suspended solids per day. From these daily averages, plant officials must then compute a weekly average.

The guidelines say this weekly average may not exceed more than 45 milligrams of suspended solids per liter of expended waste. But the plant's averages each week from October through March only dropped below 48 milligrams twice, and one week in January the average rose to about 900 milligrams.

The treatment plant expels 3.8 million gallons or 14.3 million liters of treated waste per day.

Reports also indicate treated waste discharged from the plant averaged higher than allowable demand for oxygen during all but two weeks from October through March. If the waste has too high a demand for oxygen, it can remove that oxygen out of river water, suffocating fish.

Specifically, the EPA allows each liter of expended waste of effluent to demand up to 45 milligrams of oxygen when computing a weekly average as described above. But weekly average oxygen demand levels for effluent at the city plant only dropped below 51 milligrams once from October through March.

Jack Hammond, one of the plant's designers, says because the Snake is a fast, tumbling river, excessive oxygen demand and suspended solid levels in effluent should cause no damage to wild life or the river.

But David Sanders, environmental engineer for the Idaho Health and Welfare Department, says the Snake is running slower this year because of the drought, and oxygen demand levels of more than 200 milligrams in the waste combined with river flow of less than 400 cubic feet per second could cause river water oxygen depletion, which may suffocate fish.

"We really don't know what effects the pollution'll have on the river," Sanders said.

He didn't anticipate this type of violation, and consequently haven't conducted any studies to determine how high levels could go before causing damage.

While records were not available for July and

August, Warren McCall, a Boise EPA official, says the treatment plant also expended excessive amounts of pollutants during those two months.

City officials and plant designers note that pollutant levels in treated waste are improving. For the first three weeks of this month, treated waste has remained below maximum levels for suspended solids and only slightly above maximum oxygen demand levels.

City officials and plant designers blame the excessive level of pollutants leaving the plant on malfunctioning machinery.

One piece of this equipment called a vacuum filter has not operated since it was installed more than a year ago, according to Hammond. A cloth in this filter separates effluent from solid waste during one of the last stages of plant treatment.

However, while plant officials have installed three different cloths since the filter was installed, not one has worked correctly.

The last one, the first to separate liquid from solids properly, ripped shortly after installation. A fourth, similar to the third, was to be installed this week.

(Continued on p. 13)

# Warm weekend worsens Idaho drought

**By LORAYNE O. SMITH**  
**Times-News writer**

**TWIN FALLS** — The unseasonably hot weather over the weekend set near record temperatures for April and worsened the already serious drought conditions throughout Magic Valley.

There is no immediate hope of rain.

Lowinson recorded 91 degrees Sunday, the warmest on record there for that date. In Twin Falls, Saturday's 83 and Sunday's 86 degrees

compared to record highs of 86 and 89 for the same dates in 1934 and 1969. It was 82 degrees Sunday at Fairfield.

The warmest April 25 ever recorded in Twin Falls, according to the weather station at Kimberly, was in 1910 when the temperature hit 91, Maurice Fabian, meteorologist, said he did not expect it to be so warm today.

Cooler air is on its way to Southern Idaho from the Pacific, he said. But the cooler air is still extremely dry, with "no real reason" to hope for

rain this week. The only thing expected out of the cooler air mass headed this way is the possibility of "dry thunderstorms" which will pose a high fire danger.

While the summer-like weekend temperatures were great for sunbathers and picnickers, the unseasonable heat further dried out the already parched farm soil and increased the need for irrigation water.

The high temperatures, which are from 5 to 10 degrees above normal for this time of year, put

more stress on grain and alfalfa, according to Soil Conservation Service officials in Twin Falls.

Without exception, farmland has had to be pre-irrigated before planting this year. The higher temperatures, plus wind is sucking what moisture there is in the ground out, according to an SCS official.

Now, with storage water far below normal, the unseasonable heat and higher evaporation rate are putting an extra demand on the already scarce irrigation water, the weatherman said.

# Carter, Hussein open Mideast talk

WASHINGTON (UPI) — President Carter and King Hussein of Jordan today began a three-day "working meeting" with a somber examination of the obstacles that lie in the way of a permanent resolution of Middle East problems.

Carter and his wife welcomed the Jordanian monarch in a brief, austere

ceremony on the South Lawn of the White House — similar to the other meetings Carter has had with Middle East leaders.

"This year, 1977, is a special time," Carter said. "It's one when we face possible opportunities for major strides toward permanent peace in the Middle East."

However, he cautioned: "It would be a mistake to be too optimistic because of the serious nature of the divisions which have long separated one people from another in the eastern Mediterranean region."

Hussein praised the United States for its role in seeking a permanent peace in the Middle East, and took the opportunity to support the Carter emphasis on human rights.

"We have a very good group of moderate leaders (in the Middle East) who tremendously want peace," he said. "We have a very good group of moderate leaders (in the Middle East) who tremendously want peace."

The two leaders will have a working dinner tonight and

talk again Tuesday.

Hussein is the third Middle East leader to meet with Carter. Egypt's President Anwar Sadat came here three weeks ago. Before that, Israeli Prime Minister Yitzhak Rabin was here.

Carter frequently has said prospects for peace are the brightest this year in a long time, and that two of the three main ingredients must be a homeland for the Palestinian refugees and Israel's borders.

Hussein's tiny desert kingdom is deeply involved in both. At present, several generations of refugees are in

camp near Jericho and elsewhere. Much of the land taken by Israel in the 1967 war — the Golan Heights, the West Bank of the Jordan River, the Old City — was Jordanian territory.

In March in separate statements that went far beyond previous presidents' remarks, Carter said flatly "there has to be a homeland provided for the Palestinian refugees who have suffered for many, many years."

What form this homeland would take — a separate state carved out of Jordan, or whatever — is the problem.

## Sprinkling ban urged at Gooding

GOODING — The Gooding City Waterworks Department has asked residents not to sprinkle lawns with city water.

According to Lloyd McLeod, Gooding water superintendent, pumps on two of the city's three wells have broken down and are awaiting repair.

The pump on the third well is not sufficient to carry the load of sprinkling along with normal house usage.

The pumps should be repaired within a week, McLeod said.

## Annie's leap best

DEL MAR, Calif. (UPI) — With her owner-trainer puffing encouragingly behind, "Sage Brush Annie" belched out half a dozen "ribbits" and leaped 15-foot 6-inches Sunday to capture the title of the 24th Annual Del Mar Frog Jump.

Doug Offenberg blew in Annie's ear while she crouched and sprang for the distance title at the jumping championships, held annually to raise money for cancer research at the Scripps Memorial Hospital Foundation in nearby La Jolla.

Regulations prohibit prodding or pushing the frog or blowing air over the frog's mouth.

An estimated 10,000 jammed the Del Mar Racetrack infield to witness the championships, reportedly the largest with 1,500 frog entrants.

## High court rejects murder appeal

WASHINGTON (UPI) — The Supreme Court today refused to review the murder conviction of Robert Earl Gilmore, a Texas death row inmate who has said he wants to die.

The justices acted in a brief order, without opinion.

The high court stayed

White's execution last Dec. 6 during the period when the case of Gary Mark Gilmore of Utah was in the courts.

Gilmore, who also said he wanted to die, was executed by a firing squad.

The question arose at that time whether White or Gilmore would be the first to be executed since 1967, when lawsuits brought capital punishment to a halt in the country.

White's attorneys said their professional duty to protect a defendant's interest did not end because of his death wish.

Convicted of the 1974 robbery-murder of a grocery store clerk near McKinney, Tex., the condemned man has been on death row more than two years.

His attorneys argue that exclusion of prospective jurors who expressed conscientious scruples against capital punishment denied him his right to an impartial jury and that the imposition of the sentence under Texas law was "cruel and unusual punishment."

His original execution date was Dec. 10, 1976. He said at

that time he was "mentally prepared" to accept the judgment.

"I don't want to live with myself no more," he told the trial judge.

White wrote the Supreme Court earlier from the state prison in Huntsville that his attorneys were acting against his "express instructions and desire."

The high court also refused to review a rewriting of Mississippi's capital punishment law by the state supreme court.

## Manson refused US court hearing

WASHINGTON (UPI) — The Supreme Court today denied a hearing to former cult leader Charles Manson, convicted of the 1969 murder of actress Sharon Tate and others in Los Angeles.

The brief order leaves standing a decision last December by the California Supreme Court denying review after the state appellate court had affirmed the conviction.

Besides Sharon Tate, four others were murdered at her home, and Mr. and Mrs. Lena LaBianca were found dead by Mrs. LaBianca's son at their home.

Manson asserted his innocence in the U.S. Supreme Court and raised numerous issues, including a charge that prosecutors conspired with the media to cause massive publicity. He also said he should have taken place elsewhere.

Urging denial of review, state Attorney General Evelle Younger said transfer of the case would not have lessened public attention.

"Instead, removing the trial of a highly publicized case to a small community outside of a large metropolitan city would only tend to focus as a spotlight more brightly upon the case," he told the justices.

Manson's appeal papers accused chief prosecutor Vincent Bugliosi of perjury. Manson said no attention was paid to the influence of drugs on Linda Kasabian, who was granted immunity and testified against Manson, and others.

The prosecution's theory was that Manson ordered the killings as part of a plan to

foment a revolution of blacks against the white establishment.

Three women — Susan Atkins, Patricia Krenwinkel and Leslie Van Houten — originally were sentenced to death with Manson in connection with the murders. The state no longer has capital punishment.

## Now you know

By United Press International  
Tribal law among the Abgebies of Africa requires that a murderer shed his own identity and assume that of his victim, taking over his name, debts, assets, wife and children.

## News tips

733-0931

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## James Ray Doman

BURLEY — James Ray Doman, 57, Burley, building contractor, died Saturday at a Salt Lake hospital after a long illness.

Born July 8, 1919, at Pauline, near Pocatello, he married Marian Peterson Oct. 2, 1943, at San Diego, Calif., and served in the armed forces during World War II.

He was a member of the LDS Church where he served the Burley first ward in the elders quorum presidency. Mr. Doman had worked in the Boy Scout program for many years.

He is survived by his wife,

Burley; two daughters, Mrs. Clark (Fay) Nomer, Rupert, and Kim Doman, Burley; two brothers, Melvin Doman, Rupert, and Clyde Doman, Delta; Utah, and four grandchildren.

Funeral services will be at 1 p.m. Tuesday at the Burley Fifth Ward LDS Chapel by Bishop Lynn Dalling. Burial will be in the Pleasant View Cemetery with military rites by local veterans organizations.

Friends may call at McCulloch's today from 2 to 8:30 p.m. and Tuesday morning and at the church one hour prior to the services.

## Robert R. Clark

PAUL — Robert R. Clark, 43, Paul, died Saturday evening at Minidoka County Memorial Hospital after a long illness.

Born June 28, 1933, at Paul, he attended Paul schools, Idaho State University and the University of Idaho.

He served in the U.S. Air Force during the Korean Conflict.

He was married in 1953 and divorced.

Mr. Clark had lived in Washington and in 1964 he moved to Sacramento, Calif., where he was a Gerber sales representative. He was laid off because of ill health and returned to Paul.

He was a charter member of the Minidoka County Memorial Hospital.

Survivors are one daughter, Mrs. Don (Terri) Shingler and a son, Dennis Clark, both of Edmonds, Wash.; his mother, Mrs. Thelma Clark Paul; one sister, Mrs. Duane (JoAnne) Clark, Twin Falls; and two grandchildren.

Funeral services for Mr. Clark will be at 2 p.m. Wednesday in the Paul United Methodist Church by Rev. Alice May Woolley. Burial will be in the Paul Cemetery.

Friends may call at Hansen Mortuary Tuesday afternoon and evening and at the church one hour prior to the funeral.

## Dorinda Scharling Beasley

OAKLEY — Dorinda Scharling Beasley, 64, Carlin, died Saturday.

Services are pending at McCulloch's, Burley.

Funeral services will be at 1 p.m. Tuesday at the Burley Fifth Ward LDS Chapel by Bishop Lynn Dalling. Burial will be in the Pleasant View Cemetery with military rites by local veterans organizations.

Friends may call at McCulloch's today from 2 to 8:30 p.m. and Tuesday morning and at the church one hour prior to the services.

He is survived by his wife,

## Ruby M. Burton

TWIN FALLS — Ruby M. Burton, 55, Twin Falls, died at Magie Valley Memorial Hospital this morning after a short illness.

White Mortuary will announce arrangements.

Funeral services will be at 2 p.m. Tuesday at the Magie Valley Memorial Hospital. Burial will be in the Paul Cemetery under direction of Hansen Mortuary.

GOODING — A funeral for Walter G. Sizemore, 82, Gooding, who died Friday, will be at 2 p.m. Tuesday at Thompson-Sears Funeral Chapel. Burial will be in the Elmwood Cemetery.

Funeral Services

RUBERT — The funeral for Elizabeth Heer, 87, Rupert, who died Friday, will be at 2 p.m. Tuesday at the Rupert Trinity Lutheran Church. Final rites will be in the Paul Cemetery under direction of Hansen Mortuary.

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# Schlesinger flays industry charges

WASHINGTON (UPI) — White House energy chief James Schlesinger says President Carter's energy program has "major production incentives" and the oil industry is making "misleading" charges about it.

Schlesinger said the industry wants higher incentives, bigger profits and a larger share of America's gross national product.

What Carter has proposed, he said, is setting the world's highest price for new oil discoveries but offering no additional profit for oil that already has been found.

"This program has major production incentives," Schlesinger said Sunday on a television interview (CBS-TV's Face the Nation).

Industry charges that the program lacks incentives "are

absolutely invalid and, in fact, they are misleading," he said.

However, on another Sunday program, (NBC-TV's Meet the Press), Standard Oil's John Swearingen, said current "prospects" will not qualify for higher new oil prices and "it will take at least 5 to 10 years before new leases will be acquired on which that kind of price will apply."

He said Carter's energy plan takes "money away from the industry that exists under the current regulations" because old oil prices would rise at the rate of general inflation while "present law provides 10 percent with an incentive price in there."

Carter's proposal calls for prices on new oil discoveries of more than \$13 per barrel — the world market price, U.S. prices now range from \$3.25 to \$11.25 per barrel.



JAMES SCHLESINGER  
... return as salvo

"Industry has said there should be the emphasis on exploration for new oil," Schlesinger said. "And that is where the incentive will be."

# Alaskan wealth reports 'not so'

OLYMPIA, Wash. (UPI) — Gov. Jay Hammond of Alaska wants to dispel the notion that his state is rolling in money because of North Slope oil.

"Most of the people think we are up to our hips in wealth and we definitely are not," Hammond said Sunday during a break in a top level conference on Alaskan oil and natural gas. The session involving officials from 12 states was called by Gov. Dix Lee Ray.

"I've been obligated to veto about 10 times the number of spending bills vetoed by the other governors combined," Hammond said. He said he thinks even more cutbacks are in order.

The problem stems from the fact that original \$200 million in lease money Alaska received in 1969 for petroleum fields was used for state programs. The funds were a

massive one-time influx and now money is needed to continue spending levels.

Hard cash will not be available in Alaska until oil starts flowing through the North Slope pipeline.

In the meantime, the state is collecting pipeline taxes early as a method of balancing the budget. Companies which pay now will receive a credit against later taxes.

Hammond said if pipeline oil is not moving by July 1978, Alaska will have to collect about \$1 billion in future taxes to provide state services.

Alaska's problems apparently are complicated by a lack of urgency on the part of officials from other states.

Several persons who attended the closed-door session said only officials from Minnesota warned of anything like an

immediate crunch if North Slope oil is not available this year.

The remainder of the states represented appeared to have enough petroleum lined up to last until 1980.

Hammond said a proposal to ship Alaskan oil to Japan until facilities are available in this country for handling it "isn't all that outrageous as long as there is a tradeoff."

One plan would give Japanese interests the right to purchase Alaskan oil until facilities in the lower 48 states are ready to handle the petroleum. In return, Japan would give up rights to Indonesian crude oil which would be used to replace the void created by a lack of Alaskan oil coming in this country.

Hammond said the final decision on that question will have to come from the President and Congress.

# Offshore spills infrequent

WASHINGTON (UPI) — Offshore oil platform leaks like the one in the North Sea off Norway occur far less frequently than tanker spills, a

government expert says, and there hasn't been one in U.S. waters since 1970.

Richard Krahl, a U.S. Geological Survey Marine oil and gas expert, also said in an interview Sunday that "most accidents of that kind are caused by some kind of human error."

He said the worst previous nontanker spill he knew of was in 1967 when a pipeline in the

Gulf of Mexico spilled about 7 million gallons. The two worst accidents at offshore platforms in the United States occurred in the Gulf off the Louisiana coast in 1970.

The first leaked about 35,000 barrels or about 1.5 million gallons, and the second spilled 53,000 barrels or about 2.25 million gallons, Krahl said.

His figures, however, are only for the United States.

# Well 'workover' hazardous time

HOUSTON — When oilmen perform a "workover" on a producing oil well, they subject themselves and the environment to one of the most vulnerable and dangerous periods in the life of the well.

They have to force oil to do what it is under great pressure not to do — stay in the ground.

For a few critical moments in the process of temporarily stopping production, most of the safety devices on a well must be removed or disconnected.

During that period, said one, Houston oil production expert, "everybody holds their breath" until the blowout preventer, or cap, is secured to the top of the pipe.

It was during such a moment Saturday in the North Sea off the coast of Norway that un-

derground pressures began forcing oil up 10,000 feet of pipe in a Phillips Petroleum Co. well, and spilling it out at the rate of 49,000 gallons an hour forming a 20-square-mile oil slick that was drifting towards Norway's southern coast and the southern part of Denmark's Jutland coast.

Workovers are routine maintenance and repair procedures on oil and natural gas wells performed to increase production efficiency. Some wells require several workovers during their productive lives.

In order to make these repairs and adjustments, flow of oil coming out of the well. They do this in a series of steps, beginning by closing the valves at the top end of the pipe. These valves form what

oil men call the "Christmas tree" that is located on top of a production platform.

The next step is to pump drilling fluid, or "mud," into the pipe, forcing the oil that is already there back down into its underground reservoir. Because pressures in the reservoir are constantly forcing the oil up through the pipe, workers mix heavy minerals called barites into the drilling fluid so that the weight of the fluid gradually equals the pressure of the oil coming in the opposite direction.

With this heavy mud holding the oil back, workers can then remove the "Christmas tree" valves from the top of the pipe and install a blowout preventer to seal it.

On the Phillips well, however, workers did not get

the blowout preventer attached quickly enough. According to a company spokesman, two of its 12 securing bolts had been attached but not tightened when underground pressures deep under ground began forcing the heavy mud and then the oil up out of the pipe.

Most wells have a safety device called a "choke valve" inside the pipe several hundred feet below the ocean floor. If a hurricane, for example, knocks off the valves on top of the production platform, the choke valve automatically seals off the pipe. It can also be operated manually.

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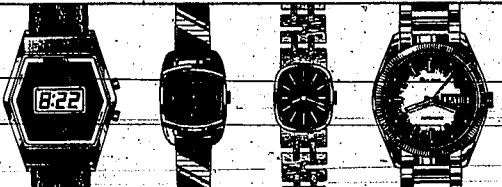
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## West fighting over water again

By ROBERT L. ROSE

©1977 Chicago Daily News

LOS ANGELES — The Old West was brought up on fights over water rights.

It was usually a rancher vs. farmer affairs, the oldtime cattleman hanging onto his creek for his thirsty cattle while the settler's crops dried out in the wind.

There was violence, gunplay.

In the movies, John Wayne often was around to settle the dispute and save the farmer's rancher's daughter as well, although in those pure days it was never clear what he did with them.

This time it has split an entire state, California. The clash cry is: Hate Thy Neighbor. Northerners shake their fists at Southerners and shout:

"Give us back our water!"

Southerners, with some smug self-satisfaction, are doing just that, reminding the foe in San Francisco and Marin County and thereabouts that if they had had the foresight Los Angeles did and had installed a good water transport system, their throats wouldn't be parched today.

It's the grasshopper and the ant story all over again, only this time the ant saved up for a long dry summer while the grasshopper played around, went to art shows and ecology meetings instead of building waterways.

With just a touch of I-told-you-so, Mickey Ziffren, wife of Southern California Democratic powerhouse Paul Ziffren, noted in a letter to the editor of the Los Angeles Times:

"I've ever the flickie finger of fate struck a blow for swift justice. It was the day the people of Marin County turned on their faucets and — nothing."

"Since 1971 a funny thing has happened: The residents of Marin County have fought like steers against increasing their own supply of water by tapping the Russian River. Not once, mind you, but twice they voted 'no' on water."

The reason, as Ms. Ziffren noted, was to "control growth," figuring if there wasn't a lot more water to be had, a lot more people couldn't move into their paritrician, holly-holly area.

But the people of Marin may have jumped on environmental ecology, waterwise, as she pointed out:

"It is commonly said (there) with dry humor that while the water district board had a good idea for controlling growth, it failed to anticipate a drought."

Another letter writer, Fred T. Jackson or Studio City, rallied against the "small band of environmental fanatics" in the Northland who fought building water systems and got the area "in the pickle it's in today."

In San Francisco, they don't see any humor in the situation, dry or otherwise. There hasn't been so much talk of secession since the Civil War.

Talk show station KGO in San Francisco has been deluged with calls demanding the North be split off into a 51st state — and a water blockade be imposed against the South.

The San Francisco Chronicle sarcastically praised Los Angeles for being "magnanimous" in diverting Northern California water it usually pipes south to dry Marin. It added that it was hardly a sacrifice since L.A. could switch over to the Colorado River as a source, replacing what it gave up.

There is general outrage over what is

considered the wastefulness in the south while the north imposes water rationing.

A cartoon in the Sacramento Bee showed a Southern California couple splashing around in their backyard swimming pool. The caption read: "Water shortage? What water shortage?"

There was a lot of hollering about some developers in Mission Viejo filling an artificial lake with 125 billion gallons of water. They stopped when the political pressure got too great.

"There were more outcrys when it was reported that residents of Malibu, a movie star town as holly-holly as Marin, were being told they could get discounts if they used more water. That announcement was rescinded."

An official of the Marin water district, where residents are limited to about 46 gallons of water per day each, commented "there's a lot of saber-rattling going on, a lot of comment about goddamn Southern California."

Columist Herb Caen, the voice of San Francisco, put in his own licks:

"The real question, though, and a serious one, is why Marin and a few other counties suffer a water shortage on their own. Is California a state, an entity, or 58 principalities, each jealously guarding its resources with no regard for the problems of its neighbors? The answer to that question may be an ugly one."

At a meeting in San Rafael with Gov. Jerry Brown and local water officials, there were shouts, hisses and boos when it was reported that Southern California was washing its fire trucks daily.

It was Gov. Brown's dandy, by the way, whose proudest achievement as governor was the completion of the water project

which brought water to always dry Southern California.

Los Angeles shut off its intake from the north weeks ago and a pipeline is being built to carry the diverted water into Marin, about 6 to 10 million gallons a day, enough to give residents an extra 35 to 60 gallons a day each.

The Marin water district figures a shower uses 5-15 gallons a minute; a bath 25 gallons average; a toilet flush, 5-7 gallons; a dishwasher, 15 gallons; a clotheswasher, 25-35 gallons.

But the Southland is having its problems. In February, the water board in the Los Angeles area asked residents for a voluntary 10 per cent conservation, instead it went 10 per cent in March. The district can't pump water fast enough out of the Colorado and the reservoirs are going dry. "The hot weather is killing us," said an official. "Without any conservation we'll be out of business by September. If things don't improve, I don't see any alternative but mandatory rationing."

But there are many suggestions for water saving, such as these issued by one Northern California water district:

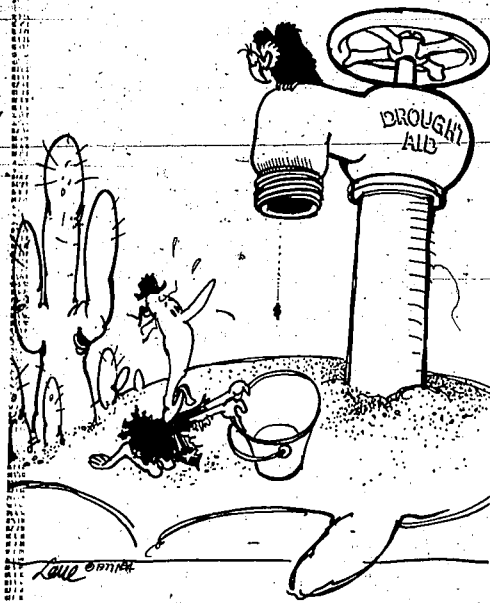
— Try cheap wine or beer in your new waterbed.

— Stop slapping. Men with beards can save from one to 20 gallons a day.

— Breed piranhas in the bathtub.

— Bathe your dog in your bath water. You not only save water, but soap. Take your bath first, unless your dog gets top priority in your house.

— Scrape the condensation off your cocktail glass with a rubber spatula onto your house plants. The amount of water you save, of course, depends on how many cocktails you drink.



## Apricot Kernel Gang gets some help

By JAMES J. KILPATRICK

WASHINGTON — More than a year has passed since I last reported on the Great Apricot Kernel Gang. It's time for an update. There's good news and bad news.

The good news is that the federal courts increasingly are getting to the heart of the issue. The bad news is that the Food and Drug Administration continues to exhibit an obstinacy embedded in steel and concrete, the gag is getting some help from several state legislatures.

For those who came in late, the Great Apricot Kernel Gang is composed of several thousand men and women, including quite a few certified doctors of medicine who cling to the notion that there is, or may be, some therapeutic value for cancer patients in a substance identified as amygdalin. Chemically speaking, amygdalin is a member of the class of substances known as cyanogenetic glycosides. Amygdalin occurs widely in nature, but can be extracted most readily from apricot kernels, peach pits and bitter almonds. In its refined and purified form, amygdalin is marketed under the trade name of Laetrile.

But it is not marketed legally in the United States. It can be obtained in a dozen other countries, notably Mexico, but the FDA regards Laetrile as an unlawful drug and the Bureau of Customs regards it as contraband. In the FDA's view, amygdalin is therapeutically worthless, which it may well be, though the testimonial evidence is getting to be impressive.

Our government's position is unbelievably pompous, dictatorial and holly-holly. Imagine, if you will, a patient who falls victim to cancer. The patient goes through every treatment recommended by the medical establishment: radical surgery, radium therapy, chemotherapy. Nothing works. The patient is dying. His body is riddled with cancer. In desperation he says, "I have heard of other cancer victims who seemed to get relief from pain, and sometimes remission, from Laetrile. Please, may I now try that?"

Our government's response, to put the matter plainly, is precisely: Go to hell. Die! We say Laetrile is worthless, therefore you can't have it — and we will prosecute any doctor or supplier who tries

to make it available to you.

This is the government's stuffy rationalization. From the Federal Register of February 18: "The availability and use of drugs that have not been demonstrated to have objective value make no contribution to cancer management. Such use can, in fact, interfere with the measures that are known to save lives because swift appropriate diagnosis and prompt effective treatment are delayed. The consequence of delay may be needless and untimely death. For this reason, the Commissioner is of the opinion that a drug intended for use in cancer which lacks scientific evidence of effectiveness cannot be regarded as safe."

U.S. District Judge Luther Bohannon, in Oklahoma City, has flatly rejected this specious reasoning. He has ordered Laetrile made available to petitioning patients. Judge Bohannon has company. On April 7, Federal Judge Mark Constantino in New York ruled "decidedly" in favor of providing Laetrile for a 69-year-old retired carpenter, Joseph Rizzo, who is suffering from inoperable cancer of the pancreas.

In response to such court orders, the

FDA has scheduled a hearing for May 2 in Kansas City, but it is a stacked and rigged proceeding. The FDA's hearing notice is a grudging, resentful, sly affirmation of its fixed position. Plainly, the FDA will not budge. Appeals in the name of freedom of choice leave the government unmoved.

State legislatures are demonstrating better sense. Indiana just the other day passed a bill defying the FDA's autocratic rule. Alaska adopted such an act last year. Efforts to legalize Laetrile continue in Hawaii, Illinois, Iowa, Kansas, Louisiana, Massachusetts, Michigan, New Jersey, New York, North Carolina, Mississippi, Ohio, Oklahoma and Washington. The efforts may be futile, for the FDA's preemptive powers under the Commerce Clause may be supreme, but the movement has meaning all the same.

The gut issue here is freedom. By every rational indication, amygdalin is harmless. Members of the Apricot Kernel Gang eat it all the time. This being so, in the name of a free society, why can't a free people have it if they want it?

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Richard G. High, Managing Editor

Monday, April 25, 1977

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### Thoughts for today

If I ascend to heaven, thou art there! If I make my bed in Sheol, thou art there! If I take the wings of the morning and dwell in the uttermost parts of the sea, even there thy hand shall lead me, and thy right hand shall hold me. — Psalm 139:8-10.

"God is everywhere; the God who framed mankind to be one mighty family, himself our Father, and the world our home." — Samuel T. Coleridge. English novelist.

"Heaven is not reached at a single bound; but we build the ladder by which we rise from the lowly earth to the vaulted skies and we mount to its summit round by round." — Josiah G. Holland, American author.

## No place safe, but some safer than others

By RUSSELL BAKER

© N.Y. Times News Service

What is the Situation?

The Situation is bad. The crisis has become acute. Time is running. The outlook is grave. This may be our last opportunity.

What must we do when the Weather Bureau says the air quality is unacceptable?

Avoid breathing and all other exercise until the All Clear is sounded. If it is 10 p.m., find out where your children are. Curb your dog. Fight drug addiction. Watch out for deer. No littering or spitting. Don't be foolish. Use your ashtray.

What are the origins of the present Situation?

Violence on television. Cigarette smoke. Sex education in the schools. Cholesterol. Drought. The Warren Commission.

How can we survive?

Get a regular dental checkup. Give to muscular dystrophy. Do not park unless you have diplomatic license plates. Support your police. Get a chest X-ray. Check tire pressure twice a month. Fasten seat belt. Don't walk. Give to the Heart Fund. No left turn. Avoid wetness twice as long. Make love not war. Check blood pressure once a month.

What about the big oil companies?

The oil companies and the Arabs are in it up to their necks. This is because they were raised by permissive parents. As a result, the supply of big oil companies will be exhausted before the year 1996 and the last of the Arabs will be used up before the year 2010.

Is there hope in science's recent discovery of rings around Uranus?

It is too soon to tell. Some scientists believe the Uranian rings may provide a rich new source of ionospheric patching material to plug holes around the earth caused by aerosol sprays. Most students of science, however, believe science will discover that the rings cause cancer in mice.

What is the immediate outlook?

For America's forgotten senior citizens, grim. For the permanently unemployed, bleak. For disadvantaged minorities, oppressive. For the young, higher taxes. For Social Security, bankruptcy. For the middle-aged, despair. The only hope is a dramatic breakthrough in solar energy or new sugar-substitute research — and, in the long run, lasers or development or synthetic pets with sharply reduced nutritional requirements.

Would the Situation improve with a drop in coffee prices?

Not unless it were accompanied by a sharp drop in the consumption of cream, sugar-fried foods, marbled beef, gravy, big automobiles,

cigarettes, alcohol, barbiturates, candy, chemical sprays, carbon-monoxide, heroin, asbestos fiber, cocaine, pistols, shotguns, bald eagles, pornography, welfare funds, mugging victims and stolen Indian lands.

In the moment of crisis, what can the individual do to help?

File by April 15. Avoid medicine, breath and baggy pants. Don't carry cash.

Where is the safest place to be when time runs out?

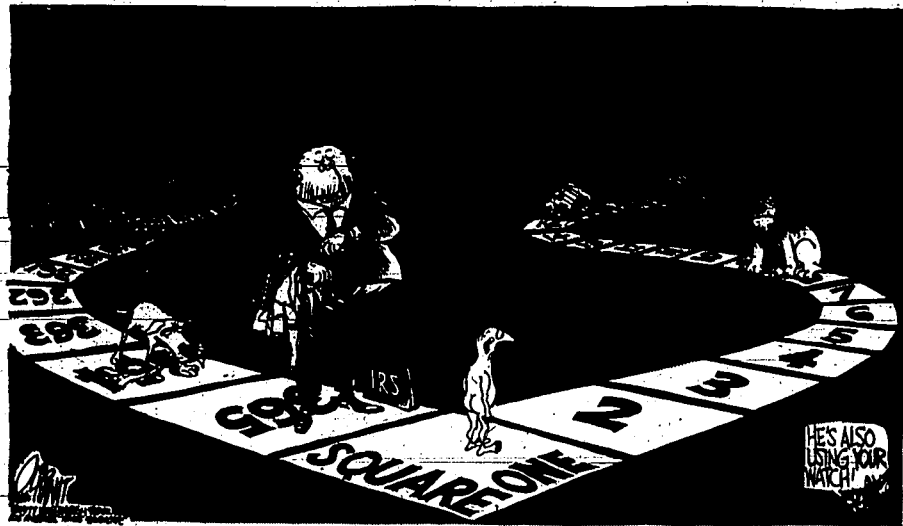
There is no safe place, but some places are safer than others. Federal crisis analysts say it is better to be in the Sun Belt at the critical moment than to be a hostage in a hijacked airplane. Do not be on the streets when disgruntled snipers are struggling to achieve television stardom. Stay a safe distance from careering oil companies, nursing homes run by racketeers, large corporations fleeing to the suburbs and lawyers of all varieties.

What is federal policy on the Situation?

It is bold, imaginative, new and dynamic, as well as timid, devoid of new ideas, stale and tired. The government has at least met the challenge although it is too little and too late. In his dramatic appearance before the Congress, the President declared that the Situation had become almost as complex as the tax law. Congress is moving swiftly to add new complexities to the tax law so that it will maintain its present lead over the Situation.

How much time is left?

It depends on the Russians and insecticides. A breakthrough in . . . pothole-patching technology could also give us more time, as could a solution of the African problem. . . a sudden decline in greed, easier-to-understand insurance policies, a rise in reading skills among high-school students or development of a horse capable of cruising eight hours at 55 miles per hour to replace the automobile. Otherwise, at the babylonians were the first to point out, it's all going to be over almost any day now.





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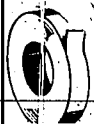
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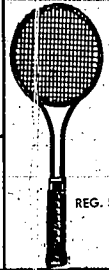
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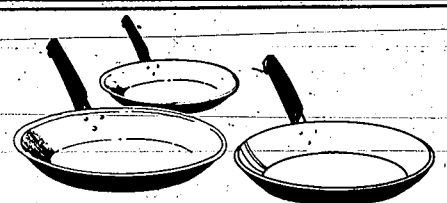
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# people

## Economist cites exaggeration

CHICAGO (UPI) — Harvard economist John Kenneth Galbraith said Sunday he generally agrees with the idea of Carter's proposed program and predicted it would not feel its pinch as they have believed.

Galbraith, a North Western luncheon.

## Henry gives approval

WASHINGTON (UPI) — President Carter's energy program and to approve of its "broader interest."

The former secretary of state said in an interview taped for broadcast on NBC-TV Sunday that "adoption of a major conservation program" is "a step in the right direction on independent foreign policy and a healthy economy."

## Books occupy Claret

LONGT, Colo. (UPI) — Miss Longt, 30, her tiny frame and small cell repainted, is in the second week of her jail sentence for the death of her lover, pro Vladimir "Spider" ... to catch up on her ...

Miss Longt took a ... in the exercise yard ... in the rest of the day with

## Tunney, Osborne ...

LOS ANGELES (UPI) — ... close friend Sen. Edward M. Kennedy, D-Mass., ... in a weekend civil ceremony.

The former California ... of the 1964 Swedish ... Olympic skiing team. Tunney ... children from his first marriage and she had

## Betty Ford reading

DESERT, Calif. — Former First Lady Betty Ford is resting at the ... Medical Center ... strenuous and ... to trace the ... punched nerve in ...

... is expected to ... early this week, ... by a spokesman, for ... were expected to ... days.

## TV Monday

- 8:00 P.M.
  - 130 — Brady Bunch
  - 131 — News
  - 132 — Jeopardy
  - 133 — Once Upon A
  - 134 — Emergency One
  - 135 — Zoom
  - 136 — Little House on the Prairie
- 8:30 P.M.
  - 130 — Odd Couple
  - 131 — Adam-12
  - 132 — Busting Loose
  - 133 — MacNeil-Lehrer Rept.
  - 134 — Concentration
  - 135 — Sports in Idaho
  - 136 — USU Special of the Week
  - 137 — The Muppets
- 7:00 P.M.
  - 130 — Jefferies
  - 131 — Little House on the Prairie
  - 132 — MOVIE: 'A Lovely Way To Die'
  - 133 — Victory Garden
  - 134 — Brady Bunch
  - 135 — Dimensions 5
  - 136 — Seven Scene
  - 137 — Mystery Of The Great Pyramids
- 7:30 P.M.
  - 130 — Busting Loose

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**SUNDAY: BLACK WINE OPEN**

## Billy 'labors' for charity in Naples

NAPLES, Fla. (UPI) — Laboring for a reported \$10,000 fee posted by a Republican millionaire, President Carter's younger brother Billy closed out his charity weekend Sunday by autographing his empty beer cans and auctioning them off at up to \$40 each.

The charity auction raised about \$10,000 and drew a large crowd to The Farmer and The Flea auction house.

Bantering with the bidders and heckling the non-bidders, Carter sold for \$75 a red T-shirt he had worn while pitching for a winning softball team the previous day. The T-shirt was inscribed "Redneck Power."

The previous day similar T-shirts sold for \$20 each.

At times he made his own bids to keep the auction going.

Carter's fee for his weekend appearance — reported to be \$10,000 — was paid by D.L. Stoneburner, a Kalamazoo, Mich., millionaire. Stoneburner is a staunch Republican and an ardent admirer of Billy.

In one of the weekend stunts to raise money for a group of local charities, Carter burned Stoneburner's GOP membership card.

Teammates paid \$100 each to compete with Carter in the softball game, and about 100 spectators paid \$5 each to watch.

The Carter appearance brought a storm of controversy. The annual swamp buggy races had to be cancelled when the drivers, who normally compete for \$2,000 in prizes, withdrew upon learning Carter would be paid \$10,000.

The Carter County Chapter of the American Cancer Society withdrew its sponsorship of the event because of Carter's reputation for chain smoking and his daily consumption of a six-pack of beer.

Carter, who flew back to Plains, Ga., in a chartered private jet late Sunday, declined to confirm the reported \$10,000 fee from Stoneburner.

"That's up to Stoney, my wife and my agent," he said, "but I'm worth \$10,000."

He indicated bitterness over the Cancer Society's action.

"My father died of cancer. Cancer was always our biggest charity. But my wife had to turn down the Cancer Society chairmanship in Georgia because of this thing in Naples," he said. "Whether I smoke or not is my business. They won't even let me die of cancer now."

## Prison escapee holds hostages

PATTERSON, La. (UPI) — A prison escapee who shot his girlfriend and her daughter and eventually killed himself was checked in his rampage Sunday by his former first grade teacher.

Emma Doll O'Gwin, a school teacher for more than 20 years, said she and her 19-year-old daughter, Nelva, were awakened early in the morning by Robert Broomfield, 32, who escaped from Lafayette, La., about 60 miles away.

She said Broomfield told her that her husband had been hurt in an accident, and that when she objected that their car still was in the driveway, Broomfield broke through a window.

"I came in and said, 'I'm going to shoot someone here tonight. I shot my wife and I shot my daughter, and I'm going to shoot you, too,'" Mrs. O'Gwin said.

Broomfield's statements about his "wife" and "daughter" apparently were in reference to his girlfriend, Dolores Watts, and her 2-year-old daughter Olanda.

Officials said Broomfield went to Mrs. Watts' home shortly before 4:30 a.m. Sunday and found Mrs. O'Gwin's husband, Leroy, there.

Police chief Jesse Paul said Broomfield shot the woman and the child, then went to Mrs. O'Gwin's home, apparently looking for her husband.

Mrs. O'Gwin, who taught Broomfield as a child, said she hadn't seen him in years.

"He was just wild," she said. "I said, 'I'm innocent. Why do you come in here like this? If I wouldn't have been calm, he would have shot me, too. He had the gun pointed at both of us.'"

After about half an hour, Broomfield agreed to free Mrs. O'Gwin, promising not to hurt her daughter.

"He said 'I'm not going to leave out of here alive, but I'm going to get Leroy,'" Mrs. O'Gwin said. "I'm going to get your husband."

O'Gwin, who was not at home, was not involved in the standoff. Mrs. O'Gwin said she saw her husband briefly after the incident, but had not talked to him.

Paul said around midnight Broomfield freed Nelva, a student at the University of Southwestern Louisiana, and police fired tear gas into the house. Five minutes later, they entered and found Broomfield dead.

Mrs. Watts was hospitalized in nearby Morgan City and her daughter was in stable condition at Charity Hospital in New Orleans.

## Oklahoma fete draws unwanted cyclists

OKMEE, Okla. (UPI) — The police chief who saw his town filled with hundreds of boisterous motorcycle-riding "hippie types" says the town will be better prepared for such an occurrence next year.

The Oklahoma Highway Patrol said the 38th annual rattlesnake hunt and other special events planned for the weekend drew more than 700 motorcycle riders, characterized as "hippie types" from Oklahoma, Kansas and Texas to this community of 1,500 persons and three police officers.

"They said disorderly activities included racing up and down streets in the business section and blocking traffic," said a spokesman, for everybody concerned that it's not a fortunate incident," said police chief Frank Laubach.

"We're not going to let this happen again."

"We're going to have the necessary preparations way beforehand — more police officers and more Oklahoma Highway Patrol troopers. Thank God they were here last night."

Officers said 64 persons were arrested and 35 taken to the Blaine County Jail in Watonga. Laubach said most of the townspeople stayed home Saturday.

"There was nothing they hadn't seen in 38 years for as the rattlesnake hunt goes," he said. Police dispatcher B.O. Williams said the highway patrol brought the unruly situation under control by midnight and no serious injuries were reported.

He said the back window of a highway patrol car was shattered, apparently by beer bottles, during one arrest.

"There were an estimated 500 motorcycles on the street here and then along after dinner 200 more came in," he said. "They began taking the town over, racing up and down and blocking the main street. Cars couldn't get through."

Williams said 12 to 17 state highway patrol units and officers from the Blaine County Sheriff's department helped control the situation.

Two young girls who arrived with some Wichita, Kan., motorcycle riders were beaten and hospitalized, but no suspects were held. Their injuries were not believed to be severe.

The patrol said many of the arrests were on complaints of drunken driving, possession of marijuana and other drugs, public drunkenness, reckless driving and trying to elude police.

The patrol said a trooper had made an arrest in a camp and was leaving the scene when the patrol car's back window was broken, apparently by beer bottles. Williams said two men were arrested in that incident.

He also said vandals broke into the high school, but damage was slight. A dance and rodeo Saturday night went smoothly.

## USO to honor Pearl

SAN FRANCISCO (UPI) — The USO will honor entertainer Pearl Bailey as its "Woman of the Year" Friday at a \$100-per-person dinner-dance at the Fairmont Hotel.

Officials announcing the award for Miss Bailey termed her a humanitarian who has unselfishly given time and talent to entertain the armed forces. Proceeds of the party will be used by the United Service Organization to support its programs.

8:30 P.M.  
130 — Phyllis  
131 — Bob Newhart  
132 — All In The Family

10:00 P.M.  
130 — ETC  
131 — ETC  
132 — ETC  
133 — News  
134 — ETC  
135 — Soundstage  
136 — ETC

10:30 P.M.  
130 — ETC

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**YOUNG FRANKENSTEIN**

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**THE GODFATHER**

**MOTOR-VU DRIVE IN**  
Shows Tonight at 7:30 & 9:15  
**THE ENFORCER**

GRAND-VU OPENS FRI-SAT-SUN.

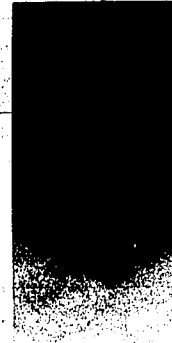
# Valley School names 1977 class leaders



**JULIE SCHWARZ**  
... class secretary



**JEFF SORENSON**  
... band president



**PAULINE MCCLAIN**  
... drill team leader



**GREG ROGERS**  
... Who's Who



**STEPHANIE ALASTRA**  
... class leader



**CHRISTINA KURTZ**  
... student secretary

**VALLEY SCHOOLS** — Class leaders have been chosen for the 1977 graduating class of Valley High School.

Julie Schwarz and Jeff Sorenson have been named co-valedictorians. Both students have maintained a 4.0 grade average.

Co-seniorators, with a 3.9 GPA are Stephanie Alastra, Christina Kurtz, Pauline McClain and Greg Rogers.

All six students will speak at the combined baccalaureate and commencement exercises at 2 p.m. May 22 at the Valley High School gymnasium.

Jeff Sorenson is the son of Mr. and Mrs. Kenneth Sorenson. Hazelton. He is a member of the National Honor Society, Music Honor Society, V Club and served as president of the band this year. He has participated in music and speech activities and has been a member of the wrestling

team for four years. He was junior class representative.

Jeff is listed in "Who's Who Among American High School Students." He is an Eagle Scout and has earned his Duty to God Award. He is a member of the Valley Quick Response Unit and an active member of the LDS Church.

Julie is the daughter of Mr. and Mrs. Larry Schwarz, Hazelton. She is senior class secretary, vice-president of the Music Honor Society and editor of the school newspaper. She is a member of the National and Music Honor Societies, drill team, District 4 choir, FHA, and Pep Club. She played on the volleyball team, was in band and will be in the All School Play later in April.

Julie is active in the Trinity Lutheran Church where she serves as organist and is in the youth group and choir.

Christina Kurtz is the daughter of Mr. and Mrs. Harry Kurtz, Hazelton. She is student body secretary and a member of both the National and Music Honor Societies. She is a member of student council, Pep Club, annual staff, band, drill team and debate team. She is also active in the FHA where she serves as an officer.

Stephanie Alastra, daughter of Mr. and Mrs. Loula Alastra, Hazelton, is a member of the National and Music Honor Societies, FHA, and Pep Club. She served as junior class vice president and has been the student council. She has been active in drama and music activities and participated in District 4 music clinic and honor choir.

Greg Rogers, son of Mr. and Mrs. Claude Rogers, Eden, is senior class vice president and was named to the Big Six All-Conference Football team. He is listed

in "Who's Who Among American High School Students" and was a delegate to American Legion Boy's State. He is a member of the National and Music Honor Societies, "V" Club, Spirit Committee and is photographer for the annual staff. He has participated in music and drama activities and served as sophomore class secretary.

Pauline is a member of the National Honor Society and band and has served as secretary of both organizations this year. She is Vikingette drill team captain and a member of the Pep Band, Pep Club, spirit committee and matron. She belongs to the FHA, was an officer her sophomore year and was an alternate to Spring Girls State. She is a member of student council.

Pauline is the daughter of Mr. and Mrs. Clark McClain, Hazelton.

## Twin-Ida schedules luncheon

**TWIN FALLS** — Members of the Twin-Ida Secretaries Association will honor their secretary of the year during a luncheon Wednesday commemorating National Secretaries Week.

The luncheon will be held at noon in the Holiday Inn with Christopher William White, KTFI disc jockey, as principal speaker.

In addition to the annual award to an outstanding secretary in the community, the club will present two \$200 scholarships to secretarial students at the College of Southern Idaho.

Peggy Fields, association president, is in charge of luncheon plans. She said the national observance of secretaries week is scheduled through April 30.

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NEW PLUS-KNIT-Book with basic tissue pattern... \$1.25 Instant Fashion Book... \$1.00 Instant Sewing Book... \$1.00

## bridge

### Mary Zitta had Ozzie's number

NORTH		25	
♦ Q 9 8			
♥ K 7 5			
♦ K 10 5 3			
♠ A 8 4			
WEST		EAST	
♦ A 7 2	♥ 8 5 4		
♥ J 8 4	♦ 10 9 8 5 2		
♦ Q J 4	♥ 9 8 2		
♠ J 9 5 3	♠ 7 6		
SOUTH (D)			
♦ K J 10 3			
♥ A Q			
♦ A 8 7			
♠ K Q 10 2			
Both vulnerable			
West	North	East	South
Pass	6 N. T. Pass	Pass	2 N. T.
Pass	Opening lead — A ♠		

By Oswald & James Jacoby

Jim: "Today is a rather important one for me since it is my 45th wedding anniversary."

Oswald: "We failed to discuss your 44th birthday that occurred just three weeks ago."

Jim: "How about some of your experiences in teaching mother how to play bridge?"

Oswald: "Here is a typical hand. I opened two notrump. The next player asked, 'How many points?' Mary Zitta replied, 'It's supposed to be 21 or 22, but he probably has 19

or 20." Then she bid six.

Jim: "This time I'm opposite 12 produces a good slam contract because it will make if South can score four club tricks or if something good happens in diamonds."

Oswald: "The clubs were wrong, but something good did happen in diamonds. West led his ace of spades and continued the suit. I cashed three hearts and three spades to come down to a six-card ending with just two diamonds left in my hand. Poor West had to chuck a club to keep protection for his queen-jack diamonds and I had my slam."

### Ask the Jacobys

A Vermont reader wants to know how many points a positive response showed in the original Vanderbilt Club convention as described by Harold Vanderbilt.

In the original Vanderbilt convention point count wasn't used and two quick tricks were required. This could mean anywhere from 7-10 high-card points with 8 as a good approximation.

(For a copy of JACOBY MODERN, send \$1 for "Win at Bridge," c/o this newspaper, P.O. Box 480, Radio City Station, New York, N.Y. 10010)

## 4-H club holds meet

**THREE CREEK** — The Sage-Grouse 4-H Club met Thursday at the Three Creek School.

Club members planned their Johnny Horton Day for May 7. After the cleanup, they will have a swimming party at Hot Hole before holding a meeting and pollack at the Barton Ranch.

Ellen Tingsstrom and Shana and Shelle Brewer gave demonstrations.

Shana reported that all arrangements have been made for the club to sell refreshments at the school April 29 and 30 during the first-aid training session.

Stellie will be in charge of ordering supplies, materials and a flag set.

## Filer tot signup set

**FILER** — All parents with children who will enter the Filer Kindergarten this fall are asked to call the Filer Elementary School office, 336-4368, between 9 a.m. and 3 p.m. any day this week.

This is not the final registration.

## News tips 733-0931

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**SATURDAY, APRIL 30th - 10:30 A.M.**

Furniture: Gun cabinets, china cabinets, dining room ensemble, room group, sofas, Kimball victorian furniture, loveseat, L.A. period bedroom, thomsonville chair and ottoman, Country English solid oak, Walnut dining room, Skyler imported velvet-sofa, Wall-Huggers, recliners, Charles Snyder sofas, Stylist rockers, Vaughn bedroom, sofa, chairs, night stands, chest drawers, tea carts, bar stools, Elogeres, Serta box spring, mattress sets, entry pieces, and remnants, dinette sets, bedspread, throw pillows, sofa tables, cocktail tables, and tables.

**\*\*\*\*\*PREVIEW & INSPECTION: THURSDAY, APRIL 28th 8:00 A.M. until 6:00 P.M.**

All purchases must be paid for and removed after each sale. No Returns or Adjustments. Everything Sells on As Is, Where Is basis, with no guarantees either expressed or implied.

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# Zairean forces push on

KINSHASA, Zaire (UPI) — Government and Moroccan troops fighting a rebel invasion from the southern Zaire today recovered the former army headquarters of Multishatsha and launched an offensive against all rebel-held areas, the Zaire news agency AZAP said.

The town fell under vigorous pressure of the Zaire armed forces supported by Moroccan troops. AZAP said in its report of the first major military success in the former Katanga province.

"Mopping up operations have started and it is understood the offensive has been launched in other localities still occupied by the invaders," AZAP said.

The rebels are mostly former Katangese militiamen who fled to Angola in 1963 at the collapse of Katanga's secession bid. Zaire has charged they have been aided by Cubans with support from Angola and weapons from the Soviet Union.

Multishatsha, which fell to the rebels March 28, is situated 70 miles west of the important mining center of Kolwezi, which the rebels threatened up to about one week ago. It lies 146 miles from the Angolan border in what now is known as Shaba province.

## Eban fund info held

JERUSALEM (UPI) — Former Foreign Minister Abba Eban has yet to produce the permit he claims allowed him to keep foreign currency in bank accounts in New York and London, Israeli Treasury Ministry sources said today.

Eban has defended his foreign currency transactions by citing the permit he says was issued in 1967.

But the source said it was up to Eban to produce the document, since it would be almost impossible to find in ministry records.

The investigation into Eban's affairs came after Leah Rabin, wife of Prime Minister Yitzhak Rabin, was fined \$22,000 for holding currency illegally in the United States.

## Almanac

By United Press International Today is Monday, April 25, the 115th day of 1977 with 250 to follow.

The moon is approaching its first quarter.

The morning stars are Mars and Venus.

The evening stars are Mercury, Jupiter, and Saturn.

These born on this date are under the sign of Taurus.

The Italian inventor of wireless telegraphy, Guglielmo Marconi, was born April 25, 1874.

On this day in history:

In 1846, the first shots of the Mexican War were fired at La Rosa, Mexico.

In 1898, Congress formally declared war on Spain in the battle over Cuba.

In 1901, New York became the first state to require auto owners to have license plates — 954 vehicles were registered.

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## Libyan accused

**PLOT BY** Libyan strongman Col. Moammar Khadafi, left, and Venezuelan terrorist Carlos in assassinate six Western ambassadors at the same time has been exposed and thwarted by Libyan political exiles, the magazine "October" charged Sunday in Cairo. (UPI)

## Deadline relaxed

**ADDIS ABABA.** Ethiopia (UPI) — Ethiopia's leftist military government reportedly has sealed off five U.S. agencies it ordered closed, but relaxed its original demand that some 300 Americans leave the African country by Wednesday.

"We were assured by the Ethiopian authorities that time is not a problem and that there would be no pressure to meet the deadline," a State Department official in Washington said Sunday.

In a terse statement Saturday, the military rulers ordered the expulsion of four

U.S. government agencies, the consulates of the United States, Italy and neighboring Sudan in the northwestern town of Asmara, and the honorary consulates there of Britain, France and Belgium.

There was no indication whether the Wednesday deadline also would be eased for the other countries involved.

Armed Ethiopian soldiers barred personnel in the targeted U.S. agencies from their offices, diplomatic sources in the capital said Sunday.

## Viet in Paris

**PARIS (UPI) —** North Vietnamese Prime Minister Pham Van Dong arrived in Paris today for a four-day official visit on his first trip to the West since the Communist takeover of Vietnam two years ago.

Dong arrived in an Ilyushin turboprop airliner from Moscow. He was warmly greeted by French Prime Minister Raymond Barre, his official host.

Dong reviewed a battalion of Republican Guardsmen at the airport. Several hundred members of the 100,000-member Vietnamese community in France waved flags.

Diplomats said the Vietnamese leader's visit would not include any contacts with U.S. officials.

Monday, April 25, 1977

Times-News, Twin Falls, Idaho

## New clash in Beirut

**BEIRUT, Lebanon (UPI) —** Syrian peacekeeping troops today battled Palestinian extremists near two guerrilla camps on the outskirts of Beirut.

The peacekeeping forces used tanks and armored cars in an apparent crackdown on anti-Syrian radicals.

Correspondents who toured the Palestinian districts on the city's southern outskirts said fierce street fighting resumed suddenly around noon (6 a.m. EST).



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**\$9<sup>95</sup>**

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sq. yd.

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## HADDONFIELD

- Rich luxuriously styled plush carpet goes with elegant life style
- New improved pile yarns, and dacron polyester by DuPont
- Elegant deep pile texture
- Long line of colors

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**\$8<sup>95</sup>**

Sq. Yd.

## KIMBERTON

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- Richly textured plush that is an outstanding value
- Polyester yarns that are soft to the touch, but resilient and highly serviceable in use
- New improved pile yarns and dacron polyester by DuPont

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Twin Falls



**GENERAL TENDENCIES:** A day when you are eager for praise and encouragement, but it will be difficult to attain because others are too preoccupied with own affairs. Be more optimistic about the future.

**ARIES** (Mar. 21 to Apr. 19) Show that you are persevering and gain the goodwill of associates. Go to the right sources for the data you need.

**TAURUS** (Apr. 20 to May 20) Fine day to improve conditions at home in every way so that you stave off trouble in the future. Take health treatments.

**GEMINI** (May 21 to June 21) You have to be very careful. Motive today and thereby avoid possible

**MOON CHILDREN** (June 22 to July 21) Make long-range plans that will give you added income in the future. Be happy with the one you love.

**LEO (July 22 to Aug.-21)** You may find it difficult to gain your personal aims but don't be forceful with other

**VIRGO** (Aug. 22 to Sept. 22) Study any drawbacks you have that could keep you from advancing and get rid of

LIBRA (Sept. 23 to Oct. 22) You may find it difficult to gain some desire now, but be patient. Get together with

**SCORPIO** (Oct. 23 to Nov. 21) Engage in some kind of public work that can add to your prestige. Exercise

**SAGITTARIUS** (Nov. 22 to Dec. 21) Study new outlets

that could prove to be quite profitable in the future. Be more careful in dealing with strangers today.

**CAPRICORN** (Dec. 22 to Jan. 20) Handle routine

duties early in the day for best results. Think of how to improve your position with your mate.

**AQUARIUS** (Jan. 21 to Feb. 18) Study your

**AQUARIUS** (Jan. 21 to Feb. 19) Study your relationship with associates and try to improve it. Don't criticize others or you get into trouble.

**PISCES** (Feb. 20 to Mar. 20) You had better get working on constructive affairs early or you could lose out where it counts the most. Express happiness.

**IF YOUR CHILD IS BORN TODAY . . .** he or she will require a good education to be able to cope with the many problems that may enter into this life. Give compliments

problems that may enter into this life. Give compliments for any good work done since your progeny will require encouragement early in life. Little interest in sports here.

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"I just ate. Don't I have to wait an hour?"

**REX MORGAN**

HAVING LEFT PAUL BELMONT'S HOME, THE OTHER THREE MEMBERS OF THE EXECUTIVE COMMITTEE MEET SECRETLY!

I SAY WE CALL THE BOARD AND TELL BELMONT TO RESIGN!

I'M IN FAVOR OF THAT!

I KNOW YOU LIKE HIM, LEONARD - BUT HE'S GETTIN' OUT OF HAND! WE NEED SOMEBODY OLDER, MORE MATURE, LIKE YOU!

DON'T KNOW WHAT TO SAY----

REX, THE DESCRIPTION WHICH THE POLICE GAVE ME OVER THE PHONE FIT DANNY PERFECTLY!

WE'LL SOON KNOW! A CAR'S JUST PULLED UP!

BRADLEY EDWARDS  
A New York Daily Mirror

Latest university study to be analyzed by our Love and War man is the one that seems to show how you can tell by the way a man looks at a girl whether she really intrigues him. It states without blinking, it's said, he's not all that much turned on. But if he blinks as he looks, that means he's developing more than a passing interest. And the faster he blinks, the more intense his arousal, these scholars contend.

What, you've never heard of Thomas S. Tally of Los Angeles? He's the fellow who in 1937 coined the phrase "moving pictures."

Only bird that can identify the various shades of blue is the owl.

Q. "Wasn't it operatic tenor Enrico Caruso who got the first gold disc for a record that sold more than a million copies?"

A. No, Caruso's "Vesti la Giubba" was the first record to sell more than a million copies, true enough, but it was ban leader Glenn Miller in 1942 who was given the first gold disc. That, for "Chattanooga Choo Choo."

Q. "How wide is the mouth of the Statue of Liberty?"  
A. Three feet.

Human breathing registers about 10 decibels on the sound meters. Normal conversation—maybe 45 to 75 decibels.

motorcycle, 111 decibels. A jet plane, up to 150 decibels. This comes up because a client asks how loud must a sound be before it's classified as "noise pollution." Figure anything over 85 decibels.

One or another of this country's presidents from time to time has undertaken some sort of symbolic gesture to show that he was truly a plain man, of the people, just folks, so to speak. Jimmy Carter walked hand in hand with his wife, Rosalynn, on Inauguration Day, then eliminated some top-level limousine. Lyndon Johnson kept turning out White House lifts. Teddy Roosevelt held the first presidential press conference without getting a shave by his barber. But the one I like was Andrew Jackson's ploy. He threw out of the White House its only bathtub, saying the dabbled thing was undemocratic.

A porpoise knows how deep it dare dive by the pressure feels on its whiskers.

All the water in the earth's atmosphere on any given day is about equal to all the water in Lake Huron and Lake Michigan put together.

An old San Francisco ordinance makes it illegal to walk elephant down Market Street unless said beast is on a leash.

It's known, too, that a parakeet eats 100 times its weight food each year.

**PANEL 1:**  
 RICK: I THINK IT'S YOUR EDITOR, AT PEOPLE. RICK.  
 BRENDA: YEAH, BRENDA, WHAT IS IT?

**PANEL 2:**  
 RICK: RICK! AND MISS THAT SILVER-VOICED ROMAN WHO ANSWERED?  
 BRENDA: NONE OF YOUR BUSINESS, BRENDA.

**PANEL 3:**  
 RICK: NONE OF MY BUSINESS? MY RICK NOW I HAD TO DARELY SECRET- DRY OFF- TIES WE ARE! IT'S VERY ATTRACTIVE, YOU KNOW!  
 BRENDA: BRENDA, I THOUGHT I HAD TO DARELY SECRET- DRY OFF- TIES WE ARE! IT'S VERY ATTRACTIVE, YOU KNOW!

**PANEL 4:**  
 RICK: SORRY, DARLING. CODE TWO, WE JUST GOT A CODE THREE. I'M BEING DOWN!!  
 BRENDA: CODE TWO, WE JUST GOT A CODE THREE. I'M BEING DOWN!!

*G.B. Jones*

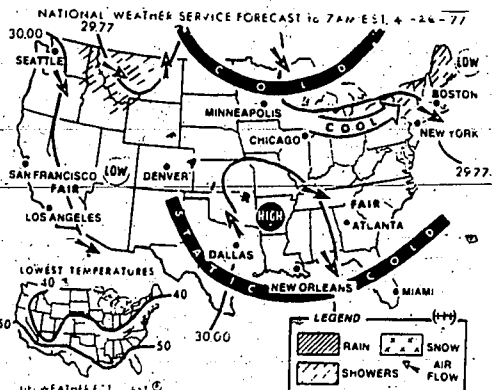
ACROSS	1 Egypt (abbr.)	40 Dress style	9 Metric foot	32 Yallog
10 Not an (abbr.)	41 A function	49 Whorled	10 Pantomime	33 Become
8 Alien	42 Worker	50 Genus of maples	11 Immediately	34 Apparently
12 Legume	43 (Geol.)	51 Dances	10 Buffing	39 Turcular
13 Superman's	44 (With) with rafter	52 Our country	20 Little pits	41 Russian
14 Anticipate	45 (Verb) wilted	53 Rough hair	22 Canadian	42 Highland
15 Sax mammal	46 Genus of maples	54 Antirrhinum	23 Female	43 Box
16 (Verb) dirt	47 (Verb) wilted	55 Pine	24 Former	44 Sore
17 Jane Austen	48 Our country	56 Brining part	25 Spanish	45 Night
18 Hives	49 (Verb) hair	57 Church part	26 Clean	46 Leak
19 Hives	50 Antirrhinum	58 Brining action	27 Map of action	47 Canine
20 Sitting	51 Alog	DOWN	28 British	48 Son of lion
21 Hawaiian	52 Pine	1 Alop	29 North	49 Florida
22 Volcano	53 Elbow	2 Alp (abbr.)	30 Favor	50 Arab
23 Cloth scrap	54 Brining action	3 Cottonwood		
24 (Verb) assist		4 Drapery		
25 Ventilation		5 Alp (abbr.)		
26 Spicing sauce		6 Alp (abbr.)		
27 Metal tag of		7 Alp (abbr.)		
28 Western		8 Alp (abbr.)		
29 Hemisphere		9 Alp (abbr.)		
30 Organization		10 Alp (abbr.)		
31 Compass		11 Alp (abbr.)		
32 (Verb) lakes		12 Alp (abbr.)		
33 Whisk		13 Alp (abbr.)		

# National Temperatures

By United Press International

High Low Prec.

Albany	47	41	.53
Albuquerque	72	48	
Albany	72	48	
Bakersfield	88	58	
Blaine	63	25	
Boston	71	42	1.17
Brownsville	83	56	
Buffalo	47	39	.09
Butte	67	47	.17
Cleveland	58	43	
Dallas	71	42	
Des Moines	63	43	
Detroit	60	41	.67
Duluth	57	28	
Eureka	62	53	
Elkhart	47	36	
Elkhart	68	53	
Helena	80	35	
Honolulu	81	69	.04
Indianapolis	71	56	
Kansas City	65	40	
Las Vegas	95	63	
Los Angeles	81	56	
Madison	73	43	.01
Memphis	76	49	.08
Miami	82	64	.01
Minneapolis	53	41	.05
Minneapolis	62	34	
New Orleans	76	55	
New York	48	43	
North Platte	65	39	
Oakland	71	40	
Oklahoma City	71	40	
Ogden	65	51	
Omaha	65	51	
Pasadena	78	39	
Philadelphia	63	45	
Phoenix	91	72	
Pittsburgh	53	41	.01
Portland, Me.	42	35	.58
Portland, Ore.	75	55	
Reno	83	58	
Reno	85	49	
Richmond, Va.	74	20	
Sacramento	80	50	
St. Louis	66	38	
San Diego	74	47	
San Francisco	65	56	
Seattle	76	52	
Spokane	90	63	
The Dalles	94	70	
Washington	76	51	1.18



## Cooler air, wind on way to Idaho

**Twin Falls, Northside, Burley-Rupert area:**  
Considerable cloudiness, gusty winds and a little cooler tonight and Tuesday. Low temperatures tonight 40 to 45 and highs Tuesday 70 to 75. Probability of valley showers — 10 per cent or less Tuesday.

**Halley, Camas Prairie, lower Wood River Valley:**  
Considerable cloudiness, gusty winds and a little cooler tonight and Tuesday. Low temperatures tonight 30 to 35 and highs Tuesday 65 to 70. The cooler air will bring

chance of valley showers Tuesday is 10 per cent or less.  
**Synopsis:**  
Twin Falls temperature records were not broken over the weekend. The high Sunday was 63 and the Sunday night was 36 compared to records of 86 and 85. Lewiston made the national news with a scorching 97, a record. Boise had 91 and Pocatello 85. Slightly cooler air is on the way and is expected to reach Southern Idaho today before the temperatures are as high as Sunday.

The cooler air will bring gusty winds and some increasing clouds but little or no valley showers. Some scattered thunderstorms may develop over the mountains to increase forest fire danger. The extended outlook for the Magic Valley Wednesday through Friday calls for continued dry weather, not quite so warm temperatures but with still above seasonal normals.

# Idaho Temperatures

Max. Min.

Aberdeen	82	51
Boise	91	54
Buhl	87	49
Caldwell	91	42
Castelford	92	47
Emmett	93	54
Fairfield	82	30
Gooding	88	55
Grangeville	88	44
Hagerman	92	45
Homestead	83	57
Idaho Falls	91	40
Jerome	90	40
Kimberly	84	47
Lewiston	97	59
McCall	80	
Mountain Home	90	57
Parma	93	52
Pocatello	85	41
Preston	83	34
Soda Springs	78	42
Wendell	92	46
West Yellowstone	71	

AMHERST, Mass. (UPI) — Thousands of giant windmills floating in the Atlantic Ocean and using rapid sea winds could generate enough power to heat six million homes in the Northeast, according to a University of Massachusetts researcher.

"The concept of offshore wind systems is something I came up with in 1972," said civil engineering professor William E. Heronemus. "Something like this has to be done. I'd like to see it done right now."

The federal Energy Research and Development Administration recently contracted with the Westinghouse Research Laboratory to study the idea, he said. But Heronemus, a

retired Navy officer who worked on nuclear submarines, thinks he knows what they will find.

"There's a huge resource out there and we can obtain large quantities of electricity that way. It looks like the most economical way to get started is to use large wind machines

and large numbers of them," Heronemus said. Inland winds, he said, probably couldn't handle the energy needs of major urban centers, but the stronger on-shore winds and large numbers of windmills could meet the demand.

## WAREHOUSE SALE at JOES OIL CITY WHOLESALE PRICES No Limits — Take All You Want



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## Youth nabs 3 outlaws

**WILLOW, Pa. (UPI) —** A 15-year-old boy who single-handedly captured three armed fugitives is a "real hero in the eyes of police today."

Cecil Collier was working in his father's field when he saw 11 police cars pursuing a car through a nearby pasture. The car crashed and the fugitives ran into the woods.

Cecil ran home, got his 20-gauge shotgun and joined the posse.

"The kid ran up on them, captured them by himself and marched them out of the woods with their hands held up high heads, to the deputies. It was beginning to get dark. Senior County Sheriff Jim Rook reported."

Deputies said the three were wanted by Springfield, Ohio, authorities on armed robbery charges. They were identified as Douglas Mitchell Pollard, 22, and a 17-year-old whose name was withheld.

"I was not every day that a 15-year-old kid goes out and captures the bad guys," Rook said. "The boy is a real hero in these parts."

## Historic town picks LDS mayor

**NAUVOO, Ill. (UPI) —** Walter Pearce has become the first Mormon mayor of Nauvoo since the 1840s when his Mormon forefathers founded the town and later were run out of Illinois.

"Running as a Democrat last November, Pearce, 44, defeated the Republican incumbent, LeRoy Wolgemuth, 55, to 187-117."

"It was Pearce's second attempt to become mayor of the village which has a population of about 1,100 population."

"I lost the first time four years ago by 59 votes," Pearce said Thursday, "and I don't really know why I won this time, except they voted for me. I know I love people. I love meeting them..."

After the Mormons founded Nauvoo on the Mississippi River, it flourished and was for a time the largest city in Illinois with 18,000 residents.

The religious persecution they encountered elsewhere caught up with them here. Joseph Smith Jr., the Mormon founder, and his brother, were killed June 27, 1844, by a mob in the Hancock County Jail near Carthage, 21 1/2 miles from Nauvoo.

## Army Colonel and Student Go For Speed Reading!



**KENT DINGMAN, Colorado University Student** found that learning to read 12,198 words per minute has made him a better student.



**LTC CLIFFORD O. BOWEN, Senior Army ROTC instructor,** expects speed reading to raise self-confidence level of ROTC recruits.

### LOCAL COURSE

The United States Reading Lab, speed reading course, the same course that has done so much for LTC Clifford O. Bowen and Kent Dingman is now being offered here locally to a limited number of people. According to Bowen, "I believe it's the most comprehensive reading course available to the public or institutions of learning." Kent Dingman, who has attained the fantastic reading rate of 13,198 words per minute, remarked that it's the best reading course he has ever taken. He stated, "In my study assignments I spend much less time and get more out of them. The course has also helped my self-confidence."

### SPEED READING WORKS...

for people... read what others say about the United States Reading Lab course. Jon Heller, registered nurse, "It's been a tremendous time saver to me." Kathleen Shanahan, "I finished half the course reading 2,041 words per minute!" Fantastic! Kim Knapp writes, "You really comprehend a lot better speed reading than a person does reading 200

words per minute. If reading 5-8 times faster makes sense to you, take advantage of the United States Reading Lab course. That will be taught here. You'll not only read much faster, but also retain what you read. If you're a student you'll be amazed at how your grades will improve. If you're a businessman it will help you stay abreast of your field and world events."

### FREE LECTURES

You can do it too! United States Reading Lab has scheduled a series of free 1-hour lectures to explain to you in complete detail, everything about this unique reading course. These lectures are free and open to the public above age 14.

### LOW PRICES & DISCOUNTS

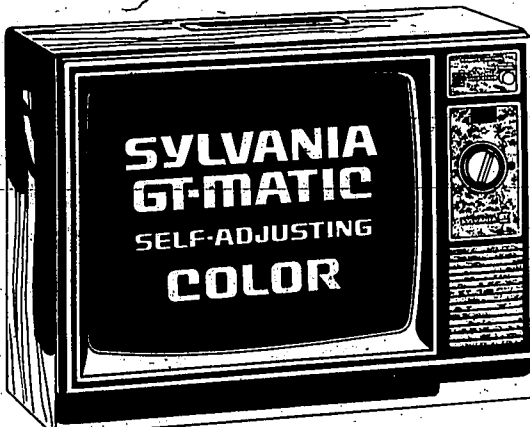
This well known innovative speed reading course is now offered to you at a cost that is far less than other speed reading courses. Attend one of the free lectures and find out how much you can save. Students and family discounts are available. Following are the dates and times of the free lectures. Be sure to attend one convenient for you.

### READ AND REMEMBER AT A PRICE YOU CAN AFFORD!

### TWIN FALLS MEETINGS:

These meetings will be held in the YM-YWCA, 1751 Elizabeth Blvd. ON: **WEDNESDAY, APRIL 27** 6:30-8:30 PM OR 8:30-10:30 PM **THURSDAY, APRIL 28** 6:30-8:30 PM OR 8:30-10:30 PM **FRIDAY, APRIL 29** 6:30-8:30 PM OR 8:30-10:30 PM **SATURDAY, APRIL 30** 10:30 AM OR 1:30 PM **MONDAY, MAY 2** 6:30-8:30 PM OR 8:30-10:30 PM

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**FIRST true self-adjusting color set. Sylvania GT-Matic™ portable color model CX6167WR features 19" diagonal color picture, 100% solid-state chassis. Remote control included.**

**\$498.88**

Suggested retail price. Optional with dealer.

<b>BLACKER'S FURNITURE &amp; APPLIANCES</b> 223 2ND AVE. EAST TWIN FALLS	<b>DUTCH'S SHOWKASE</b> 251 MAIN AVE. W. TWIN FALLS
<b>GRAHAM'S TV RURAL BURLEY</b>	<b>MINI-CASSIA SHOWKASE</b> 518 E. STREET RUPERT
<b>JACK'S TV</b> 1000 SPRUCE ST. BUHL	<b>MINI-CASSIA SHOWKASE</b> 1221 OVERLAND BURLEY

## Recyclers report

TWIN FALLS, Idaho — Reynolds Aluminum Recycling Co. operations in Washington, Idaho and Utah, show a 72 per cent increase in aluminum collections the first three months of 1977 over a similar period in 1976.

Groups and individuals turned in 2,414,000 pounds during January, February and March as compared to 1,822,000 pounds in the first

three months of last year. Reynolds Twin Falls recycling center, 340 Maxwell Ave., reported collecting over 22,000 pounds of aluminum in March, paying the public \$5.50 for the light metal.

The recycling center is open Tuesday through Saturday, 10 a.m. until 6 p.m. Reynolds pays 17 cents a pound for all aluminum containers.

## Summer's Dutch Treat is here!

That's right! We have your summer flowering bulbs on our shelves now. Come in for a beautiful summer.

**GLOBE**  
SEED & FEED CO.

TRUCK LANE  
TWIN FALLS

733-1373



## Alcohol center still struggles

By LORAYNE O. SMITH  
Times-News writer

GOODING — The Idaho Regional Treatment and Training Center is facing financial difficulties, but the interim director is discussing a new contract with the Health and Welfare Department.

The alcohol treatment center opened here last fall, and it has been an uphill struggle ever since. Patients have been slow in coming, natural until a new facility becomes well known. To date 148 persons have participated in the center's 28-day treatment course which includes group and individual counseling on both mental, spiritual and physical aspects of their addiction.

But if patient load is slow, payment for the care given is even slower. It takes approximately two months after a resident leaves the center before payment is received if the person is referred from Health and Welfare services.

Insurance company payments also are slow, according to Bob Springmeyer, whose

consulting firm of Springmeyer and Associates, Salt Lake City, has a management contract with the center board of directors to act as interim director and help the board find a new director.

Fred Uphoff, the first director, resigned effective April 1.

The interim director said he met with the state substance abuse advisory council, headed by Rita Hogg, Halley, Thursday to discuss a new \$25,000 contract that would provide treatment for about 22 persons at the center through May and June.

"The Health and Welfare Department has been cooperative," Springmeyer said. The former contract with the agency was allowed to expire because of management problems at the center, he said.

In addition to the delay in payments both from the state agency and insurance companies, another problem facing the center is how to increase the patient load. It takes an average of 11 residents daily to break even for the non-profit facility located in the former Idaho State Tuberculosis

Hospital at the South edge of Gooding. The patient load has been more than that in the past, but the last two and a half months the number of residents has been down.

The interim director feels the lower resident loads resulted from some insecurity and apprehension about the program because of the resignation of the director, rumors that the center "would fold" and if whether or not the program was maintaining the quality of care that patients should expect.

The second factor was the termination of full expenditure contracts with the state Health and Welfare substance abuse division.

But if the Health and Welfare center can be renewed, Springmeyer feels the assurance of that payment, even if two months late, will help keep the center operating.

Springmeyer said he also plans to meet this week with Sen. John Barker and Sen. Richard S. High, both Twin Falls, to explore possibility of obtaining supplemental state

money that could be designated for treatment of persons throughout the state with either alcohol or drug abuse problems.

The interim director said under the current organization of Health and Welfare personnel into autonomous regions, it is hard to get the agency personnel to spend money outside of their own region.

The Gooding center is trying to attract patients from throughout the state.

If the supplemental state funding could be designated for such treatment it would mean regional Health and Welfare people here without reducing their regional budget support to facilities within their own region," Springmeyer said.

The Gooding center has recently been accepted by Blue Cross as a participating hospital under its coverage.

Springmeyer said there also is confusion about low residents can be admitted to the center. Anyone can phone 934-3461 anytime day or night, he said.

## Havener's camera and sound

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WE RENT PROJECTORS AND CAMERAS  
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212 MAIN AVENUE NORTH TWIN FALLS

## Minico rejects zone plea

By SHANE O'NEILL  
Times-News writer

RUPERT — Rezoning for a commercial park south of Paul was rejected again Thursday night by the Minidoka County Zoning Commission.

The commission refused to

change zoning on the back three quarters of a 40-acre parcel along the east side of Idaho Highway 27 just north of the interchange with Interstate 80.

Durrell Moon, engineer for the proposed commercial park, said he will file a formal appeal with the Minidoka County Commissioners in time for next Monday's meeting.

Representing Rupert Knudsen Jr. and Sr., Idaho Falls, Moon had requested a zoning change from residential-agriculture so that the entire parcel match the commercial zoning on the front 300 feet along Highway 27.

At the suggestion of Chairman Roy Honsinger, Elvira Richins moved that the commission again reject the rezoning request, "because it

is not necessary to the growth of the county or in the public interest."

The criteria of necessity and public interest, contained in the zoning ordinance, Ally William Parsons, representing residents along the north side of the controversial parcel of land.

Parsons argued that Moon failed to show that the rezoning was "reasonably necessary."

He pointed out that the commercially-zoned, front 300 feet have not been occupied and that other land zoned commercial is available.

Don McKenzie, one of the residents protesting, claimed that rezoning would have "a negative effect on the prosperity of most of the county" because it would draw commerce away from Rupert and toward Burley.

He said it would scatter commercial development and cause traffic problems. He said the narrowing from four to two lanes on Idaho 27, makes it the worst access to Interstate 80 in Minidoka county.

McKenzie denied that the 40-acre parcel is too small to farm and assured the commission that his own 60-acre farm would not be proposed for rezoning "until there is a need."

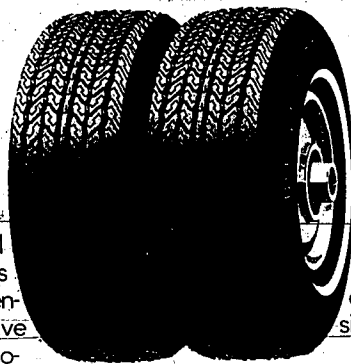
McKenzie said the residents are strongly opposed to septic tanks and a lagoon treatment system "is not acceptable."

A thought for the day: American poet Ralph Waldo Emerson said, "Every sweet has its sour, every evil its good."

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# 40%

Take one Atlas Goldenaire II® steel belted radial at the regular station price and save 40% on the second.



Our best tire, the Atlas Goldenaire II® steel belted radial, is designed and engineered to give you extra gas-line and tire mileage. And it has wide, deep treads that provide good traction on wet and dry

surfaces. Your participating Chevron Station has Atlas Goldenaire II radials in sizes to fit most popular cars. Save on a pair now through May 31st. And remember, you can charge them on your Chevron National Travel Card.

ATLAS GOLDENAIRE II

AT MOST  
**Chevron Stations**



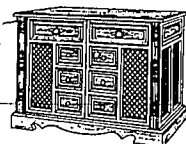
## Two-Fer Sale

Save up to \$170

Buy one of these TV color consoles and get a matching stereo console  
**Two-fer One Low Price.**



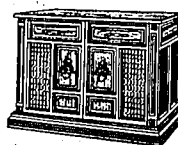
Model B375 Early American maple color, also in pine, oak and pecan. Previously \$395. Model B415 Early American maple color. Previously \$369.95



Two-fer Price... **\$1095**



Model B522 Spanish oak color. Previously \$699.95. Model B415 Spanish oak color. Previously \$369.95



Two-fer Price... **\$899**

Prices Start At  
**\$899**  
W.Q.T.

Act now during this factory authorized special.

B522: 23" console with Hi-Brite Color Picture Tube, Instant Touch Tuning, Audio Tone Control, B526: 25" color console with Selective Sensor Tuning (SST), Negative Guard Band Black Matrix Picture Tube, Automatic Brightness Control, B415 stereo console features 3.5 watt AM/FM-MX receiver, measured diagonally.

8 track, 3 speed record changer and speaker system with two 3" woofers, two 3/4" tweeters and two exponential horns. They all have the Curtis Mathes four year limited warranty. All electronic parts — even the picture tube — are covered for four full years. Owner is responsible for no more than the cost of a travel charge, models A502 & B525 also available.

**Curtis Mathes**  
The most expensive television sets in America... and darn well worth it.

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## TF plant violates EPA rules

(Continued from p. 1)

Meanwhile, officials have been forced to haul liquid waste from the plant to the city dump rather than stacking the much lighter and smaller dry waste for use later as farm fertilizer.

"We just can't keep up," says one plant chemist of the hauling operation. Therefore, most of the partially treated liquid waste from the plant must be recycled through the plant, the chemist says.

The recycled liquid clogs up other parts of the plant, causing malfunctions and excessive pollutant levels after treatment, he adds.

Another piece of equipment, the heat treatment facility which thickens the waste before it reaches the vacuum filter, has been shut off repeatedly since it was installed more than a year ago, because of pipe leaks, according to City Manager Jean Miller.

Though the system was shut down and repaired last week, water could be seen leaking from one of the facility's pipes on Friday. Miller says he expects the facility to operate correctly by May.

Other leaks have occurred in pipes throughout the plant, according to Hammond.

Last January, a valve in the plant's last filtering system malfunctioned, causing an effluent backup which eventually caused a pipe to break apart at a joint. Effluent from the pipe washed out a road and flooded a storage building before draining into the Snake.

No estimate on amount of lost effluent or concentration of pollutants was available.

Afterwards, officials were forced to close down the second of the plant's two treatment systems for a week while the pipe was repaired, according to one plant official.

During that week, average weekly levels of suspended solids in effluent jumped to 855 milligrams and average weekly levels of oxygen demand jumped to 637 milligrams.

Miller says most of the malfunctioning machinery is guaranteed by manufacturers and therefore costs the city nothing to repair.

While city and plant officials emphasize machinery malfunctions as reasons for the plant has performed inadequately, EPA officials say the lack of adequately trained personnel at the plant is responsible for most of the problems.

"The main reason for non-compliance is they simply don't have enough people," says Miller. "It's not wholly a mechanical problem. There are always equipment breakdowns but the underlying problem is lack of staff."

Specifically, the EPA has asked the city to hire 20 persons for plant operations but up until this year, when the city hired seven additional officials, the plant only had 11 full-time persons.

Miller says the city never hired the needed personnel because the EPA earlier told the city 11 persons would be sufficient. When the city found out last year that about 20 persons would be necessary, the city had no money budgeted for the hiring of additional staff, Miller says.

The seven hired this January are currently being trained and certified at Idaho State University in Pocatello. The city manager says he expects the men to finish the training program by August.

But EPA officials have indicated they don't want to wait that long.

Earlier this month, the EPA sent a federal compliance order to the city, demanding that additionally trained staff be hired and effluent levels for expended sewage be cut to allowable levels by May 11.

"If the city finds it still has insufficient trained staff to correct plant operations (by that time), I suggest the city consider contracting for interim staffing and management on a temporary basis until city personnel are trained and available to properly run the plant," John A. Hamill, acting EPA enforcement division director in Seattle, wrote to the city two weeks ago.

Miller says the city has no intention of hiring temporary workers to meet plant needs by mid-May.

"We have no idea where to go to hire skilled personnel with the services available," he says. "There simply are no people floating around who are skilled technicians in waste water treatment."

The order says violations of the deadline could mean civil penalties of up to \$10,000 per day.

Last September, the EPA filed a lawsuit against the city asking for civil penalties of up to \$70,000 for discharging excessive wastes into Rock Creek, after a city pumping station broke down sending millions of gallons of raw sewage into the creek.

That case has not yet been resolved.

Construction of the sewage treatment plant began in 1974, with the EPA paying 75 per cent of the cost, the state paying 15 per cent and the city paying 10 per cent.

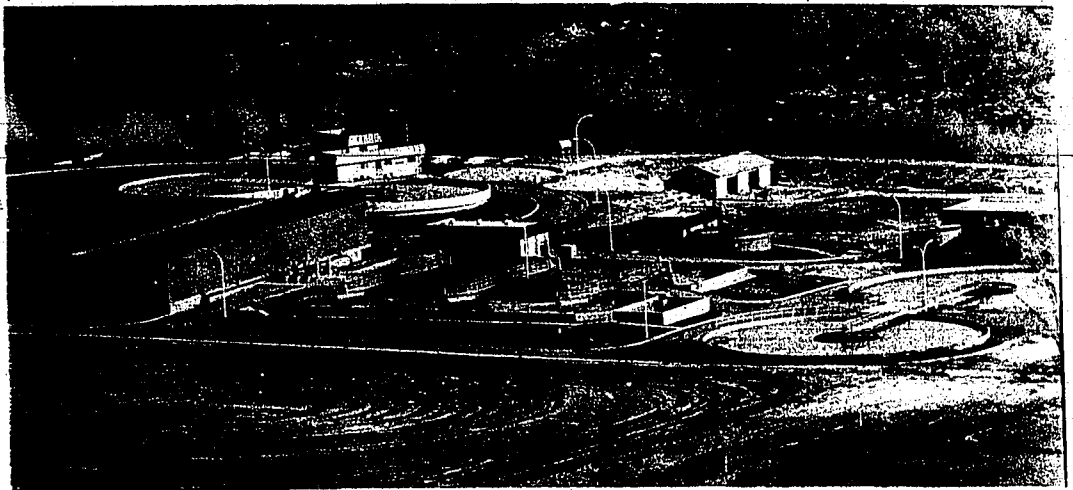
The new plant was designed to replace the old city treatment facility built in the 1960s. The new plant was needed because state and federal guidelines called for secondary treatment of waste and the old plant only had a primary treatment facility, according to McFall.

The plant was originally scheduled to begin full operations with no excessive discharges on Dec. 1, 1975, but because of unforeseen problems during construction, the deadline was extended to April 1, 1976.

Later, that deadline was extended to May 16, 1976. The city has received no further extensions, and has therefore been operating with permit discharge requirements in effect since then.

In the beginning, the city was able to meet EPA requirements, McFall says. But the situation has become so bad that the EPA is withholding the last three per cent of its funds until the city corrects the discharge problem.

Hammond says the facility will operate correctly by August 1, with no discharge violations occurring after that.



Malfunctioning Twin Falls sewage plant brings headaches

## Rupert councilman reverses stand

By SHANE O'NEILL

**RUPERT** — A Rupert councilman said Sunday he has reversed his stand and now favors curbs and gutters in new subdivisions.

"I made a mistake," Councilman W.F. "Bill" Whitton said.

Last Tuesday Whitton made the motion that removed curbs and gutters as a requirement in the subdivision agreement on the 20-acre Coy Mackenzie development in south Rupert.

The council action was unanimous. Discussion indicated an intent to eliminate that requirement in all future subdivisions until the city has a storm drain system.

Whitton said Sunday, "We're going from a mechanized civilization back to horse-and-buggy days."

He said he will ask the council next week to reconsider its curb-and-gutter decision. He said he will also call for the city to begin an immediate search for funding to construct the storm drain sewer system.

Whitton's change of mind was triggered by a letter to the city from Larry Duff, attorney in the same office with city attorney William

Goodman.

As a private citizen, Duff contended that curbs and gutters "are a legitimate expense for developers" and should remain a requirement of all new subdivisions.

Mayor Wendell Johnson, who suggested the council action on the Mackenzie property, frequently has asked the council over the past year to consider eliminating the curb and gutter requirement.

The mayor said Monday that he has not seen Duff's letter.

"I guess we'll have to sit down and talk about it," he said.

Mayor Johnson has contended that curbs and gutters present a drainage problem by collecting run-off water in one spot where, without a storm drain system, the city is unable to remove it.

Without curbs and gutters, and a accompanying street apron, he argued, the water could percolate away through the soil instead of flooding streets and property.

Within 24 hours of the council's action last week, the Rupert Traffic Safety Committee recommended a storm-drain study as part of the proposed transportation element for the

city's comprehensive plan. The planning commission will meet Thursday to review proposals for the plan.

Members of the traffic safety committee felt that the lack of curbs and gutters presents a traffic hazard.

The city paves a 24-foot street without curb and gutter. The street width is 40 feet where curb and gutter have been installed.

Whitton said Sunday he will propose that the council meet with subdividers and developers to establish a "workable solution" to having curbs and gutters constructed while the city is working toward construction of the storm drain system.

He said that he does not favor forcing local improvement districts upon residents of the older part of the city to pay for construction of curbs and gutters of those sections.

Whitton won his first term on the council on the wave of public reaction against earlier two LID projects.

Duff said today that he realizes the flooding problems that Rupert areas sometimes face.

"There isn't any magic solution to it," Duff said. "But it doesn't appear to me that ... it makes any difference if the curb line is there or

not, if they're not paving to it."

Duff said, "Most of the areas in Rupert don't have storm sewers and they're not paving to it (the curb) and don't have a substantial problem."

Duff contended that the council should look to a long-range solution. He said that, without requiring curbs and gutters by developers, the residents of subdivisions constructed during the interim can later obtain street improvements only through an LID project.

"Those that can't afford to put it in later, such as low-income housing, they're not going to get it," Duff said.

"I don't know of any other city that is now waiving that requirement," he said.

Whitton said he has learned that other cities in the area do require curb and gutter installation by developers. He said that Jerome recently approved such a requirement.

The councilman contended that federal money should be available for storm-drain systems to eliminate problems being caused by federally-funded housing projects. He cited low-income housing and senior citizen housing in construction or planned in Rupert.



Only a trickle

**NEWMAN CREEK**, in the Sawtooth National Forest summer home area 17 miles north of Ketchum, is lower now than it often is in mid-summer. The drought conditions, already posing high economic losses for area farmers, also will create restricted use of forest camps.

## Hailey man charged in vandalism case

**HAILEY** — A Hailey man, who police say was seeking revenge from his former employer at the Hiawatha Hotel, was arrested here Saturday and charged with malicious destruction of property.

James Dixon was arrested by Hailey police Saturday at about 3 a.m. after he allegedly slashed the tires and smashed the windshield and windows of a car belonging to his former employer, Derek Gunderson, an owner and manager of the Hiawatha Hotel.

The historic hotel has recently experienced financial difficulties causing its closure. The hotel's doors are locked and as of two weeks ago no utilities served the building because of unpaid bills.

Early this month Fifth District Judge Douglas Kramer appointed Hailey attorney James Phillips as a receiver of the hotel properties to watch over and protect them until the hotel's financial difficulties are resolved.

The court's action was in response to a complaint filed by the hotel's former owner, Merritt D. Hill, who claimed a stock sale agreement was in default. Hill asked the court to enjoin any hotel property from being removed from the building's premises and to protect the property until the situation is resolved.

According to police reports, Dixon claimed he was formerly employed at the hotel and that while working there, Gunderson had treated him

and other employees unfairly.

Dixon said Gunderson owed him and other employees back wages, police reports say.

Dixon had been riding his bicycle home Saturday morning and he "felt it was the right time to get even with Gunderson" and so he slashed the tires and smashed the glass of Gunderson's 1972 Plymouth Duster, according to police reports.

Dixon was released Saturday on his own recognizance, according to the Blaine County Sheriff's Office.

Estimates of damage to Gunderson's car were not available from police.

This is the second incident of vandalism in recent weeks to a vehicle owned by Gunderson.

## Idaho outdoor recreation plan draws little interest

**TWIN FALLS** — The 1977 Idaho Comprehensive Outdoor Recreation Plan has drawn little interest, throughout the state, at explanatory meetings in several Idaho cities.

"Only about four people attended," William Hagdon, chief of the planning division of the Idaho Department of Parks and Recreation, said about the meeting held in Twin Falls.

"We just had a short discussion with the four people," Hagdon said. "It was not the same type of formal we ran for the other cities."

He said only about 20 persons came to a similar meeting held in Idaho Falls and only about "half that" to one in Pocatello.

The plan, which is updated every five years, is "not much of a controversial issue," according to Hagdon. "It has a little bit for everybody."

The meetings were held "basically to report back to people the results of the research we conducted and the action we will take over the

next couple years."

He said the plan covers all phases of outdoor recreation, charts present needs and estimates those of the future and is funded through the Land and Water Conservation Fund administered by the parks and recreation department.

"The plan suggests that communities expand their parks and recreation programs and in some cases suggest providing recreation facilities for developers," Hagdon explained. "It provides for studies on minimum flow for water-oriented recreation."

He said the plan provides for the preservation of some unique natural areas near Twin Falls, such as the Devil's Corral and Vineyard Lake areas and the Thousand Springs.

Other areas covered by the plan include motorized and non-motorized trails, scenic rivers and financing outdoor recreation as urban and rural recreation.



# Markets

## Stocks at Midday

**NEW YORK (UPI)** — Distressed by numerous uncertainties facing the economy, investors sold heavily Monday to drive prices sharply lower in moderate trading of New York Stock Exchange issues.

Against this background, the Dow Jones Industrial average, a 15-point loser the past two sessions, was off 9.08 points to 917.99 shortly before noon est. a 8.73-point, lost Friday, the Dow had been off more than 10 points early in the session.

Investors continued to be disturbed by the Federal Reserve Board's report last week that the nation's basic money supply rose \$900 million in the latest reporting period and at an 11.5 percent level in the latest month. This could force the Fed to tighten credit, in turn, boost interest rates.

The market's slide was widespread. Declines far outnumbered advances, 932 to 208, among the 1,625 issues crossing the tape.

Volume in the first two hours amounted to about 8,500,000 shares, compared with 9,000,000 traded during the same period Friday.

Blue-chip Eastman Kodak, the second most active NYSE-listed issue, was off 3 1/4 and proved a drag on the rest of the market.

**11 A.M. PRICES**  
NEW YORK STOCK EXCHANGE

Symbol	Price	Change
IBM	124 1/4	+1/4
AT&T	47 1/4	+1/4
GE	34 1/4	+1/4
Westinghouse	24 1/4	+1/4
General Electric	34 1/4	+1/4
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**Valley beans**

Great norths: average 13.50; 4 dealers at 14.00; 12 dealers at 13.50.

Pintos: average 11.80; 2 dealers at 11.50; 1 dealer at 11.25; 13 dealers at 11.00.

Small reds: average 13.00; 13 dealers at 13.00.

Idaho pinks: average 11.80; 3 dealers at 11.50; 12 dealers at 11.00; 1 dealer at 10.75.

L. R. kidney: average 18.50; 2 dealers at 18.50.

Quotations represent offerings of reporting dealers, courtesy of Western Bean Dealers Association Inc. Prices are net U.S. No. 1, less Idaho bean tax and storage charges.

## Valley grain

Soft white wheat 2.31, barley 3.91, oats 3.91, mixed grains 3.91.

Wheat prices are given by the Bean Growers Warehouse Association Inc., daily at 11 a.m. Other grain prices are an average of several local dealer quotations obtained weekly.

## Hearing scheduled

**BOISE (UPI)** — The Idaho Public Utilities Commission announced Friday it will hold initial public hearings next month on International Gas Company's application for a \$2.1 million general rate increase.

The hearings will be conducted May 23 in Boise.

Commissioners said the initial hearing will be limited to presentation of International's case in support of the application, cross examination of company witnesses and public testimony.

## U&I sales slide

**SALT LAKE CITY** — U and I Inc. Wednesday reported net earnings of \$5.54 million for the fiscal year ended Feb. 28.

Rowland M. Cannon, president and chief executive officer, commented that the sugar market has been extremely depressed since last fall, and the domestic sugar industry has been selling below its cost of production.

Marketplace for agricultural products also have been low, but sales volume of frozen potato products has been good and price levels improved. However, he said, the relatively high level of earnings for the fiscal year was due to a credit to cost of sales rather than from operations during the year.

Although the earnings figure was one of the higher levels reported by the 56-year-old food processing firm, it was far below the all-time record of \$10.68 million reported last year in the aftermath of the high sugar prices of 1974.

Dollar volume of sales during the fiscal year amounted to \$183.46 million compared with \$199.57 million a year ago and the all-time record of \$237.33 million of the year before that.

Earnings per share of common stock and common stock equivalents for the fiscal year amounted to \$2.38, which on a fully diluted basis would be \$2.27. The comparable figures for last year were \$4.60 and \$4.34 and for the year preceding that \$2.39 and \$2.30.

## Livestock

**NORTH SALT LAKE, Utah** (UPI) — Utah, Idaho and eastern Nevada feedlot and range sales for week ending Friday:

Trade fairly active under a broad demand from both local and outside interests; slaughter steers 1,001-50 higher; slaughter heifers mostly 2.00 higher.

Confirmed sales this week on 6,495 slaughter steers, 1,925 slaughter heifers; average price of choice steers sold, 42.50; feedlots this week was \$1.58 and average weight 1,125 lb; last week 39.91 and 1,125 lb; last year 47.57 and 1,121 lb.

Slaughter steers good and mostly choice 2.5 to 40 cents higher; several loads mostly choice 1,125 lb 43.00 delivered; early week sales ranged from 40.00-42.00; mixed good and choice 35.50-41.00; mixed good and choice 1,300 lb holsteins 35.00-36.00.

Wool: In Utah, hair 7.000 fleeces 58-62 67-71.25 cents grease basis; in Idaho, the upper country pool about 5,000 fleeces 54-65 71.81 cents; one range clip at 64.50; Idaho County pool 1,800 fleeces 54-55 73.25 cents.

**Over The Counter**

Quotations from NASD at approximately noon, all bid-asker quotations do not include retail market fees, markups or commissions. These quotations are provided by Nasdaq and Amex.

Symbol	Price	Change
Bank of Am.	33.875	
1st Sec. Co.	43.00	44.00
Ida. 1st Nat'l	40.00	42.00
Ida. Pwr Pfd.	43.00	45.00
Inter. Gas	18.75	19.25
Longwood	13.875	
Long Fibre	195.00	210.00
Pac. St. Life	1,625	1,675
Sierra Life	.75	1.25
Quantex	.03	.05

**Grain**

**DENVER (UPI)** — Grain: No. 1 hard winter wheat 3.38 cwt. No. 2 yellow corn 4.40-4.50 cwt. No. 3 barley 4.20-4.30 cwt. **OGDEN (UPI)** — Grain: Under No. 11 protein wheat 2.41 bu. No. 11 protein wheat 2.41 bu. No. 12 protein wheat 2.49 bu. No. 13 protein wheat 2.61 bu. No. 1 soft white wheat 2.37 bu. No. 2 barley 4.70 cwt. Arrivals: 23 cars; 20 wheat, 3 barley.



GLENN SCHROEDER... manager

## FB opens farm sale division

**TWIN FALLS** — The Twin Falls County Farm Bureau is opening a real estate department at its office at 191 Addison Ave. in Twin Falls.

Glenn D. Schroeder will manage the new department specializing in the sale of farms and ranches.

The Twin Falls Farm Bureau has had a real estate department previously. It joins some 13 other county Farm Bureaus in the state with the addition of the new service.

Schroeder, a native of Buhl, comes to the new post with several years of experience in real estate.

He has worked for a real estate firm in Twin Falls for the past three years and was recently elected to membership in the Farm and Land Institute (F.L.I.). As a member, Schroeder is a specialist in selling, buying, managing, appraising and developing land for others. Schroeder is a graduate of the realtors' institute.

In the past, the Farm Bureau has served local farmers, primarily through the insurance, but now, a farmer can come to the new department if he wants to buy or sell a farm or ranch.

**AT&T info looking up**

**KANSAS CITY, Mo. (UPI)** — The chairman of the board at AT&T claims the company's record quarterly earnings show the nation is pulling out of a recession slump.

John D. DeLoach told the 29th annual shareholders meeting last week that first quarter 1977 earnings of \$1.70 per share are up 31 cents from the same period last year. Those figures, projected to annual basis, show AT&T earnings up to \$6.79 per share from \$6.05 last year and \$3.92 in 1972.

"I believe it's a clear indication that the nation's economic recovery is continuing as we all had hoped," DeLoach said. "In no other five-year span in our history has your company accomplished so large an improvement."

Wool: In Utah, hair 7.000 fleeces 58-62 67-71.25 cents grease basis; in Idaho, the upper country pool about 5,000 fleeces 54-65 71.81 cents; one range clip at 64.50; Idaho County pool 1,800 fleeces 54-55 73.25 cents.

**A Tribute To Our Lawyers**

by JACK WARBURG

The outside lawyer is a philosopher as well as a humorist. Your troubles are his troubles. He knows people. He understands character. He is kindly and considerate. On occasion he can be a firebrand, but always in the defense of the client. He believes in the right. Poring over huge legalistic tomes he sincerely defends you in court. He is truly your friend and counselor against the unjust and overbearing local communities or excellent lawyers stand as a bulwark against inefficient government. Civic pride and betterment are their goals. We salute them today for their magnificent achievements!

**NEW LOCATION**

**TELEX**  
Hearing Aid Service

101 Blue Lakes Rd.,  
Lower Level, Twin Falls,  
Idaho 83401  
Phone 733-0601

We Salute Our Town!

# Farm loan risks higher in drought

**WASHINGTON, D.C.** — Farm operating loans will represent higher risks to bankers in the Plains and West due to drought conditions, according to a survey conducted by the American Bankers Association.

Of the 1,369 banks contacted in the survey, 41 percent said the risk of making farm loans will be higher this year, especially in the Plains and West where drought conditions threaten most agricultural operations.

Refinancing on farm loans jumped over 50 percent among banks in the Plains and West, according to the survey, compared to only about 25 to 40 percent in other parts of the country.

In the Northeast, the Corn Belt and the South, more bankers reported improvement in the 1976 loan quality than reported deterioration.

In the Plains and the West, where dry conditions combined with depressed farm commodity prices to put a damper on farm profits, it was the other way around.

Study results indicated loan extensions and renewals increased at 66 percent of the banks in the Plains and the West compared to only about 50 percent elsewhere.

The proportion of borrowers whose loans were renewed was 31 percent in the West compared to the national average of only 20 percent.

**LEGAL NOTICE**

**NOTICE OF PUBLIC SALE**

On Friday, April 28, 1977 at 10 o'clock a.m., C. L. Corporation will offer for sale at 404 Washington Street, Twin Falls, Idaho, the high bidder the following items:

1. 1975 Toyota Model 500S-300 Rubber Floor Load Box, Standard Accessories and Cab Top Package and 1975 Toyota Model 500S-300 Rubber Floor Load Box, Standard Accessories and Cab Top Package.

The sale will be a public sale conducted by auction. The successful bidder must cash or by certified or cashier's check in full for the equipment at the time of sale.

C. L. Corporation reserves the right to reject any and all bids.

Persons desiring to view the above sale can be obtained from the undersigned at 404 Washington Street, Twin Falls, Idaho.

C. L. Corporation  
2500 South State Street  
Twin Falls, Idaho 83401  
M. B. BRENNER  
Twin Falls, Idaho 83401  
April 25, 1977

**Earnings set record**

**BOISE (UPI)** — Morrison Knudsen Co. announced Friday first quarter consolidated net income reached a record \$2.4 million.

Company President W.H. Morrison said the earnings figure represents a 36 percent increase over the \$1,779,000 earned in the same period last year, which was the previous high.

Morrison said the company's equity in the earnings of National Steel and Shipbuilding Co., a 50 percent owned affiliate, contributed substantially to the new high, as opposed to the same quarter last year when a loss was recorded by the affiliate.

Operating revenue for the quarter totaled \$180,117,000, a decrease of 18 percent from revenue of \$220,023,000 in the comparable period last year.

M-K's primary earnings per share amounted to 83 cents, compared with 76 cents first quarter earnings of 61 cents last year. Related to this, a five percent stock dividend distributed last month.

**LOCATION:** Department of Transportation and Law Enforcement, 301 W. State St., Boise, Idaho. All items will be available for inspection at the above location for the morning of the sale only. A detailed list of items offered for sale may be secured by contacting the Department of Transportation and Law Enforcement, Headquarters Building, in Boise, Idaho. Telephone (208) 334-3300.

**TERMS:** The terms of the sale are cash the day of the sale. Personal checks drawn on Idaho Bank, Bank of America, or money orders are considered to be cash. All items are sold as is without warranty.

**JOHN BENDER, DIRECTOR**  
Department of Law Enforcement  
Public Sale, March 28, April 1, 11, 18, 20, 21, 22, 24, 25, 26, 27, 28, 1977

**Joe's Oil City**

**WAREHOUSE**

**SALE!**

CASH & CARRY—CASE LOTS ONLY!

**QUALITY ENGINE PROTECTION**

**QUAKER STATE SUPER BLEND MOTOR OIL**

Refined from Pennsylvania Grade crude oil, the world's finest crude, Quaker State Motor Oil protects car engines from harmful deposits.

**\$14.99** Case of 24

10/30 Wt.

Quaker State your car to keep it running young!

**Joe CLEMENTS OIL COMPANY**

400 3rd Ave. So. TWIN FALLS

**Joe's Oil City**

**WAREHOUSE**

**SALE!**

CASH & CARRY—CASE LOTS ONLY!

**America's best selling motor oil.**

**QUAKER STATE SUPER BLEND MOTOR OIL**

More motorists buy Quaker State Motor Oil than any other brand motor oil.

**\$13.99** Case of 24

20 & 30 Wt.

Quaker State your car to keep it running young!

**Joe CLEMENTS OIL COMPANY**

400 3rd Ave. So. TWIN FALLS

## Commodity Futures

11 a.m. Today				
Month	Commodity	Prev.	High	Low
May	Western russets	7.75	8.61	7.62
May	Maine potatoes	3.06	5.51	2.73
June	live cattle	44.92	45.35	44.50
Aug.	live cattle	44.92	45.35	44.50
Aug.	feeder cattle	45.70	45.95	45.05
Aug.	live hogs	43.47	43.75	42.75
July	wheat	2.71	2.69	2.66
July	corn	2.55	2.53	2.51
July	egg	53.75	53.50	53.50
June	silver	43.00	43.50	42.50
June	gold	150.20	150.10	148.80
May	sugar	10.84	10.81	10.61

Quotations from Sinclair, Inc.

# Simons wins New Orleans golf

NEW ORLEANS (UPI) — A 70-foot putt and some dogged competitiveness combined to create another youthful winner on the PGA tour Sunday.

This time it was Jim Simons, known more for his accomplishments as an amateur, who finally captured a title after nearly five years of trying. Simons sank two long chip shots and made a string of clutch birdie putts to put together back-to-back 67s Sunday and win the \$175,000 New Orleans Open by three shots over local pro Stan Lee.

"The win takes a lot of pressure off," said Simons, who won \$35,000 for his first triumph. "I was beginning to think I might stay here for 10 years and never win a tournament. I'd be one of those guys who always came close, but never won."

"This is something I've worked for for a long time."

Two rounds were needed Sunday because of heavy rains earlier in the week and Simons held out chip shots of 25 and 50 feet in the day's opening round to take a one-shot lead over Lee. Lee moved one in front of Simons after eight holes of the final round, but Simons ran in a 70-foot birdie putt at the ninth to draw even and set up a charge down the stretch in which he fired a 3-under-par 33 over the last nine holes on the

Despite the disappointing finish for Lee, his second-place earnings of \$19,950 were three times more than he had made since he joined the tour last year.

Masters champion Tom Watson, who began the long-day with a one-shot lead over Lee, had to settle for third place at 277, 11 under, after rounds of 71 and 70 Sunday. He won \$21,425 to run his four leading amount to \$190,250.

Another shot back at 278 came former U.S. Open winner Lou Graham and Ben Crenshaw. Doug Tewell was alone at 279.

Lakewood Country Club course.

Simons, 26, finished at 15-under-par 273, and Lee, a former all-American at LSU, wilted under pressure to bogey the final three holes and wind up at 276. The 24-year-old Lee drew most of the large gallery Sunday and they were cheering his every accomplishment.

"The support of the LSU fans for Lee brought out the competitiveness in me," said Simons.

"People pulling for him made me play better."

Simons joined the tour late in 1972 and his paycheck Sunday pushed him among the top ten money winners on the tour this year. He has won \$61,128, already surpassing his best year ever on the circuit.

Until this triumph, Simons was best remembered for his play in the 1971 U.S. Open at the Merion Golf Club in Ardmore, Pa. As a 21-year-old amateur, Simons led the Open that year going into the final round, and was still within a shot of the lead on the final hole. But he finished with a double-bogey as Lee Trevino and Jack Nicklaus tied for first. Trevino then defeated Nicklaus in a playoff.

Simons' charge began at the ninth hole, when he was a stroke behind Lee.

Simons, a native of Butler, Pa., a graduate of Wake Forest who married the daughter of golf coach Jesse Hadcock and now a resident of Tequesta, Fla., birdied the 9th, 10th and 11th holes and added another birdie on the par-5, 530-yard 15th.



Houston's Calvin Murphy may look like he's about to take Bullets' Phil Chenier up for a modified dunk-shot, but Murphy is actually trying to stop Chenier from crashing to the floor after Chenier lost his balance during a layup in their NBA playoff game.

# Cowens scores 37, Celtics even series

BOSTON (UPI) — Dave Cowens scored a personal playoff career high of 37 points and the Boston Celtics endured a late Philadelphia flurry Sunday to grab a 124-119 victory that squared their NBA Eastern Conference semifinal series at 2-2.

Cowens, who got 21 rebounds, hit all 10 of his field goal attempts and scored 23 points in the first half, put the game out in the final minute after the 76ers had crept to within one point at 116-115 with two minutes to play.

Fred Saunders scored on a short hook shot with 1:33 to play, and Jo Jo White got a layup 15 seconds later to put Boston back ahead by five.

But Lloyd Free, who got 10 of his 14 points in the final period, hit a long outside shot with 55 seconds to play to narrow the gap to 120-117.

On the next play, Cowens took a pass from White under the basket for an easy layup that seemed to seal the game with 40 seconds left. But Doug Collins, the 76ers' leading scorer with 38 points, hit a basket and Free apparently stole the ensuing inbound pass and scored to bring the margin back to one point with nine seconds remaining.

However, referees Joe Crawford and Richard Jackson — two Eastern League officials working in place of striking NBA referees — disallowed the basket and gave the ball back to Boston.

Cowens was mauled by several Philadelphia

players with three seconds remaining and hit both free throws to provide the final points of the game.

Cowens, who took a two-month vacation early in the season, propelled Boston to a 37-30 lead after one period by scoring 15 points. He added eight more points in the second period and finished the half with 13 rebounds — 12 off the defensive board.

George McGinnis, who finished with 27 points, and Collins, who netted 36, kept the 76ers in the game with 14 points apiece in the first half.

Boston, with Cowens cooling down and hitting only three of eight shots in the third period, maintained its 14 point edge to take a 94-80 lead into the 12th minutes.

White added 24 points to the Celtics while Sidney Wicks added 18 points and Charlie Scott 14 points for Boston before both fouled out in the final quarter.

Julius Erving contributed 23 points.

Philadelphia Coach Gene Shue protested the game at the conclusion of the contest, but said minutes later in the locker room that he would have to check a rule book before lodging the protest formally. He questioned whether the Celtics should have a full 10 seconds to bring the ball up court after a controversial out-of-bounds play with nine seconds remaining in the game.

# Warrior win cuts Laker playoff lead

OAKLAND (UPI) — Reserve guard Charles Johnson, limited to six points in the first five playoff games, erupted for 16 points in the fourth quarter and triggered the Golden State Warriors to a 109-105 victory over the Los Angeles Lakers Sunday.

The Warriors' win cut the Lakers' series edge to 2-1 with the fourth game scheduled for Tuesday night here in their best-of-seven quarter-final series.

Rick Barry topped all scorers with his second 40-point performance of the series, but Johnson gave Golden State its big lift with a 28-point performance, that dramatically ended his playoff shooting slump.

Johnson, a mere 3-for-20 in the five previous playoff games, connected on 11 of 20 shots against the Lakers.

He hit four of his first five in the final quarter

to bring Golden State from a two-point deficit to an 84-78 lead with 9:30 remaining.

Reserve guard Earl Tatum, who tossed in 26 points for the Lakers, then scored five points, and Los Angeles forced to a 91-86 lead midway through the final period.

The Warriors then outscored the Lakers 9-1, getting four points from center Clifford Ray, and went ahead to stay, 95-92, with 4:23 to go.

With the Lakers trailing by four in the final minutes, Phil Smith hit a pair of free throws at 0:39 and Barry stole the inbound pass and scored the basket for a decisive 109-101 advantage with 36 seconds left.

Kareem Abdul-Jabbar, who destroyed the Warriors with an average of 33.5 points in the first two games of the series, again led the Lakers with 28. Teammate Cazzie Russell added 25.

# Walton and Lucas lead Portland win

PORTLAND, Ore. (UPI) — Bill Walton and Maurice Lucas, with an assist from Lionel Hollins, led Portland past Denver 110-106 Sunday to take a 2-1 lead in their best-of-seven NBA Western semifinal playoff series.

It took all of the Portland attack to beat David Thompson who scored 40 points to lead Denver. However, Lucas, a thorn in the side of Denver since the series began, had 27 points before fouling out with 4:15 to go, and Walton had 26. Hollins sank a 50-foot shot from midcourt to give Portland an 81-80 lead as the buzzer sounded to end the third period and the shot ignited the Blazers and a roaring home crowd of 12,736. Portland went to points up on the Nuggets, 87-87, midway through the final quarter with Walton and Lucas doing most of the

damage. However, Thompson kept bringing Denver back and the Nuggets pulled to within one point, 107-106, before Portland's Herm Gilliam sank a free throw and a basket on a play with 1:06 to go.

The contest was close most of the way, with Portland leading 28-25 after one period as Lucas scored 13 of his game total in the first quarter.

Thompson did a phenomenal shooting job with nine points in the first quarter, 12 in the second, seven in the third and 12 in the final period. It was the second time he has scored 40 against Portland, hitting that total in a regular season game against the Blazers.

Portland plays Denver again in Portland. Tuesday night before the two teams go back to Denver for a fifth game next Sunday.

## Standings

National League				American League			
By United States	Standings	League	International	By United States	Standings	League	International
St. Louis	9	W. L. Pct. GB		Los Angeles	9	W. L. Pct. GB	
Baltimore	7	4 1.000		Chicago	8	4 1.000	
Pittsburgh	6	3 1.000		San Francisco	7	3 1.000	
Chicago	5	2 1.000		San Diego	6	2 1.000	
New York	4	1 1.000		Philadelphia	5	1 1.000	
Philadelphia	3	0 1.000		Los Angeles	4	0 1.000	
West	2	0 1.000		Chicago	3	0 1.000	
Los Angeles	1	0 1.000		San Francisco	2	0 1.000	
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**South Hills  
cat taken**

Dave Reardon (R), Burley, has a mountain lion he shot in unit 94 tagged by Regional Game warden Gary Will. This is one of six cougars killed in the special cougar hunt held this year to reduce deer herd predation in the South Hills.

## Cey leads Dodger romp

ATLANTA (UPI) — National League batting leader Ron Cey drove in five runs and had a grand slam Sunday to power the Los Angeles Dodgers to a 16-6 romp over the Atlanta Braves in game which featured nine home runs.

Cey, who raised his average to .426 with a two-for-five performance, cleared the bases with his fifth homer of the season in the eighth inning when the division-leading Dodgers broke open a close game with a seven-run outburst.

**Los Angeles Dodgers**

Pos	Pl	AB	R	H	RBI
1B	Cey	5	5	5	5
2B	Strom	4	1	2	0
3B	Tomlin	4	1	1	0
SS	Gooden	4	1	1	0
LF	Wade	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>16</b>	<b>22</b>	<b>6</b>

**Atlanta Braves**

Pos	Pl	AB	R	H	RBI
1B	Tomlin	4	1	1	0
2B	Strom	4	1	2	0
3B	Gooden	4	1	1	0
SS	Wade	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

Steve Garvey also hit a three-run homer for the Dodgers, along with Dusty Baker, Lee Lacy and reliever Charlie Hough. Garvey's homer, which came in the third, was his fourth of the season.

**Seattle says  
split with KC**

SEATTLE (UPI) — Leo Stanton's 410-foot home run to center field ignited a three-run Seattle sixth-inning rally to earn the Mariners a 4-2 second game decision and a split with the Kansas City Royals.

**Seattle Mariners**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**Philis rally  
to top Cards**

PHILADELPHIA (UPI) — Garry Maddox and Larry Bowa hit consecutive home runs in the fifth inning Sunday to start the Philadelphia Phillies on their way to a 3-2 comeback victory over the St. Louis Cardinals.

**Philadelphia Phillies**

Pos	Pl	AB	R	H	RBI
1B	Maddox	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**St. Louis Cardinals**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**Bosox bomb  
Jays 9-0**

TORONTO (UPI) — Ferguson Jenkins fired a three-hitter while George Scott and Dwight Evans hit homers Sunday to lead the Boston Red Sox to a 9-0 victory over the Toronto Blue Jays.

**Boston Red Sox**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**Toronto Blue Jays**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**Astros win**

HOUSTON (UPI) — Rob Sperring's ground rule double in the 10th inning scored Bob Watson Sunday and enabled the Houston Astros to snap an eight-game losing streak with a 9-8 triumph over the San Diego Padres.

**Houston Astros**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**San Diego Padres**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**Twins triumph**

ARLINGTON, Tex. (UPI) — Larry Hise's second career grand slam home run highlighted a seven-run fourth inning Sunday and sent the Twins rolling to a 12-6 decision over the Texas Rangers.

**Minnesota Twins**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**Texas Rangers**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**Yankee surge  
continues**

CLEVELAND (UPI) — Roy White belted his first homer of the season and Willie Randolph's two-run single capped a three-run seventh inning Sunday to lead the New York Yankees to a 7-1 victory over the Cleveland Indians for a sweep of their doubleheader.

**New York Yankees**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**Cleveland Indians**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**Braves suspend  
Marshall**

ATLANTA (UPI) — Pitcher Mike Marshall, who angrily traded Mike to a team of his choice, was suspended from the Atlanta Braves Sunday.

The National League club said Marshall's pitching philosophy differed from theirs.

The Braves announced prior to Sunday's game against the Los Angeles Dodgers — that Marshall had been placed on their "disqualified list."

Braves' owner, Ted Turner expressed regret that Marshall was unhappy with the club and said "we will do everything in our power to trade Mike to a team of his choice."

Max Leon was called up to replace Marshall in the bullpen.

Marshall, who missed spring training because of legal problems with Michigan State University, has given up 12 hits in six innings of relief pitching. And the Braves have turned to his rookie Rick Camp, who has given four games and won one in his five appearances so far.

Friday night, Braves' Manager Dave Bristol removed Marshall, whose earned run average is 9.00, from a game against the Dodgers. The pitcher tossed a ball at the second baseman and threw a bat out of the dugout.

Saturday he didn't show up at all. Turner would only say "maybe he has the fit-or-something."

Marshall met with Turner and General Manager Bill Lucas Sunday morning and the announcement of his suspension was made at forward.

Turner called Marshall a friend and a fine man and said he wished him "the best in the future."

The Braves obtained Marshall from the Dodgers last June. The 1974 Cy Young Award winner turned in outstanding relief performances for the Braves last season.

**Atlanta Braves**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**Los Angeles Dodgers**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**UK tops horse trials**

BADMINTON, England (UPI) — European champion Lucinda Prior-Palmer won the International horse trials Sunday, finishing the three-part competition with 37.65 penalty points.

Prior-Palmer also finished third on her other horse Killarve with 65.6 points. Another British girl, Diana Thorne on the Kingmaker, was second with 82 points.

West Germany's Olympic bronze medalist Karl Schultze on Madrigal, who had led after the dressage, slipped back during the cross country stage and finished ninth after the final day's show jumping with 99.8, including five penalties incurred for knocking down a fence in the final test.

**UK Horse Trials**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**European Horse Trials**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**Tigers snap O's streak**

DETROIT (UPI) — Mickey Stanley belted a two-run homer in the fifth inning to give the Detroit Tigers and Vern Riffe a 2-1 victory over Baltimore in the second game of a doubleheader Sunday.

Tom Shopay's first big league homer in 10 years, won the opener, 3-1, for the Orioles on a four-hitter.

**Detroit Tigers**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**Baltimore Orioles**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>

**US skaters win  
USSR bombs Canada**

VIENNA (UPI) — The United States three times away the lead and had to settle for a 3-3 tie against West Germany Sunday in the World Ice Hockey championships.

Goal scorers for the Americans were Warren Miller, Warren Williams and Jim McInerney. The Yanks were fortunate to get the deadlock inasmuch as they were outshot by the Germans, 45-19.

The Americans, who did not play as a unit before coming to the world championships, now show a victory, a loss and a tie in the championships.

West Germany, which denied the U.S. a bronze medal with a final game victory in the 1976 Olympics at Innsbruck, drew even for the final time with about 12 minutes left to play when tall forward Eberhard Kuehnlack grabbed the puck at the blue line and sent a blistering shot beyond the reach of goaltender Mike Curran.

The U.S. drew six minors against only two for West Germany.

"Some of our players still have some problems with the European referees," said U.S. Coach John Mariucci. "But we are not looking for excuses. Our players will learn as the tournament progresses."

Earlier in the day, Sweden defeated Finland 3-1 for its third victory in as many games and reigning world champion Czechoslovakia had little trouble whipping Romania 13-1.

In the final game of the day, the powerful Russians handed Team Canada its worst defeat ever in a world championship, 11-1.

The sellout crowd of 9,000 first sided heavily with the Canadians, supporting them when shots of "Go Canada, go," but at the end the crowd switched sides and cheered the Russians for a perfect display of high class hockey.

Alexander Jakushev led the Russian assault on the Canadian goal with four goals.

**USA Hockey**

Pos	Pl	AB	R	H	RBI
1B	Stanton	4	1	1	0
2B	Gooden	4	1	1	0
3B	Wade	4	1	1	0
SS	Howard	4	1	1	0
LF	Howard	4	1	1	0
CF	Howard	4	1	1	0
RF	Howard	4	1	1	0
P	Gooden	4	1	1	0
<b>Total</b>		<b>36</b>	<b>6</b>	<b>10</b>	<b>0</b>





## Efforts rewarded

# Lampe heads TF chapter; FFA awards conferred

TWIN FALLS — Brent Lampe has been installed as the new president of the Future Farmers of America (FFA).

Other new officers installed by retiring officers at the annual awards dinner in the Twin Falls High School cafeteria are Steve Clelland, vice-president; Connie Swenson, secretary; John Coleman, treasurer; Cathy Bournier and Bonnie Wood, co-reporters; Brett Hancy, parliamentarian; and Clyde Butcher, sentinel.

Pam Zebarth was named chapter sweetheart and received a bouquet of roses.

Those winning proficiency awards were Lori Schettell,

poultry; Pam Zebarth, swine; Kent Oliver, sheep; Coleman, beef; Maurine Allen, dairy; Wood, ornamental horticulture; Nathan Arrington, home electrification; Hancy, sales and service and agricultural production; Barry Brackett, crops; Paula Depew, horses; Swenson, public speaking; and Don Bennett, home and farm improvement.

Hancy and Brackett received star chapter farmer awards. Each received a \$25 savings bond from Twin Falls Bank and Trust Co., 102 Main Ave. S., and Idaho First National Bank, 103 Main Ave. E.

Brenda Sayers received the

star greenhand award. Those winning pest control awards were Kerry, Brown, first; Steve Quale, second; and Hancy, third.

Brackett also received the outstanding member award which included a wrist watch from Sterling Jewelry, 161 Main Ave. E.

Gene Schiffer of Ranchers' Auction Co., 536 Maxwell Ave., presented the most enthusiastic member award to Julie Carney. Tom and Naomi Shouse and Dick Machamer were nominated as honorary members.

Retired officers, parents and business persons who helped support FFA received certificates of appreciation.



## Chapter leaders

NEW OFFICERS of Future Farmers of America, installed April 16, are, from left, Connie Swenson, secretary; Brent Lampe, president, and Steve Clelland, vice president.

# Fed pay freeze proposed

CHICAGO (UPI) — The president of the American Farm Bureau said the salaries of all elected federal officials should be frozen until the federal budget is balanced.

Addressing the American Management Association Friday, AFB President Allan Grant said the farm organization was a strong advocate of a balanced federal budget and of less government spending.

Grant also blasted the Environmental Protection Agency for being "out of touch with reality" and called for repeal of the Occupational

Safety and Health Act. He said the repeal of OSHA would "save...considerable money and reduce the regulatory harassment of farmers."

EPA, Grant said, "had grown into a political monolithic super agency largely out of touch with reality."

He said no farm practice, product, or chemical can be considered safe "from irrational attack." Ranchers and farmers, he said, suffer from not knowing which chemicals or practices may be next on the EPA "hit list."

"A proper assessment of risks versus benefits is the obvious answer to many, if not most of EPA's problems," Grant said.

"As one solution, we support programs of research to balance environmental emotionalism with established fact."

## WAREHOUSE SALE

at JOES OIL CITY  
WHOLESALE PRICES

No Limits — Take All You Want

**PENNZOIL**

20 wt. **\$13.88** CASE OF 24

10/30 wt. **\$14.99** CASE OF 24

10/40 wt. **\$15.89** CASE OF 24

CASH & CARRY — NO LIMIT — U-HAUL

## JOE CLEMENTS OIL CO.

400 3rd Ave. South 733-8546

# NOTICE TO AREA BEAN GROWERS

We have just received a new bean release for a limited number of acres, prices ranging from 22 to 25 cents. These are all good producing varieties fully capable of grossing \$500 per acre.

Interested qualified growers may call **733-8222** for details.

## GALLATIN VALLEY SEED CO.

Twin Falls, Idaho

## WE'VE MOVED!

### ELECTRICAL EQUIPMENT CO., INC.

We've finally outgrown our facilities

### OUR NEW LOCATION IS:

2 Miles South and 1/2 Mile East of South Park Bridge.  
(Building formerly utilized by Deventer). We hope to be of better service to all of our faithful customers and hope you will be understanding during our "short growing pains" period.

**OUR PHONE NUMBERS REMAIN THE SAME**  
**733-5535 or 733-5536**

# AUCTION CALENDAR

**APRIL 27**  
5 VALLEY IMPLEMENT CO., MISSOULA MONTANA.  
Advertisement: April 24.  
Auctioneers: Walt, Elmer & Messersmith

**APRIL 28**  
HARRY BROWN ESTATE, JEROME.  
Advertisement: April 26.  
Auctioneers: Lyle Masters & Gary Osborne

**APRIL 30**  
WILLIAM M.H. "BILL" ALLRED ESTATE.  
Advertisement: April 28.  
Auctioneers: Walt, Elmer & Messersmith

**APRIL 30**  
44th FFA WEANER PIG SALE, JEROME CO. FAIRGROUNDS.  
Advertisement: April 28.  
Auctioneers: Cecil Patterson

**APRIL 30**  
SNAKE RIVER AUCTION, T.F.  
Advertisement: April 29

**MAY 1**  
JOSEPH HART, SR., ESTATE, BUHL.  
Advertisement: April 29.  
Auctioneers: Lyle Masters & Gary Osborne

**MAY 1**  
RESTAURANT EQUIPMENT AUCTION.  
Advertisement: April 28.  
SNAKE RIVER AUCTION CO.

**MAY 2**  
PEWELL CHISHAM, BUHL.  
Advertisement: April 29.  
Auctioneers: Lyle Masters & Gary Osborne

# CLASSIFIED INDEX

### ANNOUNCEMENTS

001 Florists  
002 Lost & Found  
003 Announcements  
004 Special Notices  
005 Real Estate Notices  
006 Personal

### SELECTED OFFERS

007 Jobs Of Interest  
010 Babysitters  
016 Situations Wanted  
017 Business Opportunities  
020 Money To Loan  
021 Money Wanted  
025 Instruction  
026 Music Lessons

### REAL ESTATE FOR SALE

029 Open Houses  
030 Homes For Sale  
031 Out Of Town Homes  
036 Real Estate Wanted  
037 Farms & Ranches  
038 Acreage & Lots  
039 Business Property  
040 Cemetery Lots  
044 Condominiums For Sale  
045 Mobile Homes For Sale

### RENTALS

050 Farm, & Unfarm. Houses  
052 Furn. Apts. & Duplexes  
054 Unfarm. Apts. & Duplexes  
056 Rooms For Rent  
057 Rental Mobile Homes  
058 Office & Business Rental  
061 Garage Rentals  
063 Wanted To Rent  
065 Tourist & Trailer Rental

### MERCHANDISE

067 Miscellaneous For Sale  
070 Wanted To Buy  
071 Shoes and Clothing  
072 Antiques  
074 Musical Instruments  
076 Radio, TV & Stereo  
078 Furniture & Carpets  
079 Appliances  
080 Heating & Air Cond.  
082 Building Materials  
083 Garage Sales  
086 Firewood  
087 Plants & Trees  
088 Good Things To Eat  
090 Pets & Supplies  
092 Auctions

### FARMERS MARKET

095 Fertilizer & Top Soil  
096 Fertilizer  
097 Hay, Grain & Feed  
098 Farms For Rent  
099 Pastures For Rent  
100 Livestock Wanted  
101 Animal Breeding  
102 Cattle  
103 Horses  
104 Swine  
105 Sheep  
110 Feeding & Robbills  
112 Irrigation  
113 Forms & Bunch Supplies  
114 Farm Implements  
115 Farm Work Wanted

### RECREATIONAL

120 Antiques  
121 Boats & Marine Items  
122 Sporting Goods  
123 Skiing Equipment  
124 Snow Vehicles  
125 Travel Trailers  
126 Campers & Shells  
127 Motor Homes  
128 Utility Trailers

### AUTOMOTIVE

130 Auto Sales  
132 Auto Parts & Accessories  
133 Autos Wanted  
134 Autos For Rent  
135 Cycles & Supplies  
136 Heavy Equipment  
140 Trucks  
142 Import Sports Cars  
144 Wheel Drives  
148 Antique Autos  
150 Autos - Buick  
152 Autos - Buick  
154 Autos - Cadillac  
156 Autos - Chrysler  
158 Autos - Chevrolet  
160 Autos - Dodge  
162 Autos - Ford  
164 Autos - Lincoln  
166 Autos - Mercury  
168 Autos - Oldsmobile  
170 Autos - Pontiac  
172 Autos - Plymouth  
174 Autos - Other  
175 Auto Dealers

## GUARANTEED RESULTS

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"I'VE RAISED TWELVE LIKE YOU...HOW DO YOU THINK I GOT TO BE A LITTLE OLD LADY?"

### 001 Florists

MARJORIE FLOWERS, 545 Sparks. Order early for Mother's Day! Roses, gardenias, orchids, fresh bouquets of all types. Inexpensive. Deliveries. 734-0201

LIKE TO SAVE MONEY on your wedding, flower, hospital, funeral, floral gifts. Call Kimberly Floral 423-4029.

### 002 Lost & Found

FOUND Champagne blond puppy, short hair, white paws, white spot on forehead. Wearing brown collar. 734-8103.

LOST: 2 year old gray cat, with yellowish green eyes, has a very distinct walk, like a prance. Filis. Lost 1 mile South of Sugar Factory. Reward offered. 734-5759.

\$50 REWARD for the return of the missing yellow and black cat. 1964 Buick Wildcat. 733-0633.

LOST: 6 month old white German Shepherd, C.S.I. Call 326-4591 or 326-4295. Reward!

SELL GOOD items you no longer use with a Classified Ad. 733-9931.

### 004 Special Notices

DON'T TOUCH those diseases in Group Drapers! Cleaners do it all. We take them down, clean, and rehang them. For service, call "The Cleaners" - Filis and Buhl - Phone 543-5562.

CLOSE TO CLINIC, home for the elderly, private/semi-private rooms - 2553.

I will not be responsible for any debts but my own, James James.

SECURITY: We can check your home or business 5-5 times nightly to prevent fire and theft. (See Security Agency, 734-0537).

RHEA'S GIFT SHOP now open at 140, Kimberly/Hansen - in exchange.

PRIVATE ROOMS, luxury atmosphere. 24 hour supervision for elderly persons. 734-7781.

### 004 Special Notices

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LOOKING FOR a new car? Sell your old one with a Classified Ad for the fastest result. Dial 733-0931.

### 005 Memorial Notices

I WANT TO Personally thank all of my children, relatives, and friends, and everyone who has shown concern for me over the ordeal I have been through. I am so thankful for not being held hostage longer and that the other hostages and myself are alive today. Also I want to comment on the efficiency of Larry Webb, Esq. Bill, Goss, Frederickson, Prosecuting Attorney, the staff of the F.B.I. and the others connected with the law that I do not know. Also the consideration of the news media. GRACE DAVIS, Hazelton.

## IMMEDIATE OPENING

For Journeyman Body & Fender Man

WE OFFER:

- ★ Excellent Commissions
- ★ Good Working Area
- ★ Holiday Pay
- ★ Paid Vacation

Busiest Shop in Twin Falls Area  
See Jim Thorpe At

## JOHN CHRIS MOTORS

601 Main Ave. East  
Twin Falls, Idaho 733-1623

## Memorial Notices

WE WISH to thank our wonderful friends for the sympathy cards, flowers, and attendance in memory of our beloved father and grandfather during our recent bereavement. Mr. and Mrs. D.A. McGuire and Mrs. J.E. McGuire and family.

**NEW LISTING:** Lucian's Portrait - Lucian Jones, 3101 N. 2nd St., 2:30-3:30 Tuesday-Friday, 528 Third Street North, 733-4495.

**CAUTIONS AND GENTLEMEN:** are you a new, no experience, ask Carl about Slender Now and Energy Now, 733-5607.

**CLASSIFIED ADS:** your direct into extra cash. Place one today by calling 733-0931.

**ALONE, SINGLE:** Separated or Divorced. Educational, Social and family oriented organization. Parents Welcome. Partners: 733-2008, 733-7638.

**FACIAL and body hair removed permanently** by electrolysis. 734-6637, 280 North Blue Lakes.

**LONELY? Tired of City Living?** Male needs female companion. Private room, bath, ph. New Country Home. For interview 423-4377, after 5:30 Under 45 yrs.

**GRAPEFRUIT PLAN** with Glades, but satisfying meals and lose weight, now extra strength formula. Pennywise Drug.

**LOSE WEIGHT THE NEW FAST** and easy. Guaranteed. 423-5937.

**FEMALE room mate needed?** Age 18 to 30. Own room, no kids, or phone. 734-7629.

**BRING YOUR problems to Madam Linda** the shamaness. Affairs of life. Come by or call. 280 East Main, Farmington, New Mexico. 800-555-5555. If you can't come in person, you can be helped by mail. Send \$2.00 to cover postage and handling.

**DRINKING** creates problems. I don't! solve it. If you need help, call the CAREUNIT Program of Silver Bow General Hospital. Butte, Montana 1-800-733-4341.

**ALCOHOLICS ANONYMOUS** CALL: 734-5502

**Jobs of Interest**

**PART TIME phone soliciting.** Need attractive front office person. Must have good phone voice. Call for appointment. 734-4221 after 2 p.m.

**MIDDLE-AGE man** for custodial position. Twin Falls County Courthouse. Permanent employment with county living benefits. Contact: Larry Cook 734-3300.

**PART TIME ONLY.** Must be able to work 8:00 to 10:00 p.m. 5 days a week or 4 evenings and 1 day Saturday in my small appliance store. \$6.00 per hour. Permanent guaranteed salary or profit sharing whichever you prefer. Call 734-8221.

**DRAPEY MANUFACTURER** Trained - dependable - sewing knowledge. 734-4444, Jerome, weekdays.

**Medical Technologists, ASCP** (MT) registered, 135-bed acute care hospital in community of 20,000, service area of 100,000. Fully automated lab. Located in one of most prosperous areas of country, future growth and security assured. Sunny, mild, dry climate. Send resume or call: Personnel Dept., Kadlec Hospital, Richland, WA 99352. 509/846-6111, ext. 233. Equal Opportunity Employer.

**Wanted - Mature Saleslady!** full or part time. Apply to: Sales - Farm & City - 1115 Blue Lakes Blvd. N. Twin Falls.

**EXPERIENCED WELDER** with 10 years experience in handling equipment, loading and unloading. Please send resumes to P.O. Box 301, Twin Falls, ID 83401.

**NURSE - RN.** Part time wanted on part time basis to do home visits on insurance applicants in Twin Falls area. Must have transportation, excellent part time earnings opportunity. Apply PORTAMEDIC, P.O. Box 15731, Salt Lake City, Utah 84115.

**AIR CONDITIONING, Heating & Refrigeration Repairman.** Permanent position for right man. Immediate opening. Good hunting and fishing. Write Box 556-8, Rock Springs, Wyo. 82901, or phone 307-362-9911.

**WANTED: GOOD COOK** Food and kitchen manager. Reply Times-News, Box E-2

**Jobs of Interest**



# HOME BUYERS AND INVESTORS

**GUARANTEE**

## Get RESULTS in 10 Days Or Your Money Back!

Place your ad to "sell" - "buy" - or "trade" in our Classified Advertising Section today. Pay for your ad before the 10 days are up. (Rates are based on the number of words in your ad.) If, at the end of 10 days - your item hasn't sold - you haven't purchased what you're looking for - or you haven't traded for the item you wanted to swap - COME IN to the Times-News Office and we'll cheerfully refund your money. IF YOU DO get results before the 10 days - call and cancel your ad. You'll be charged only for the days your ad actually appeared - and you will receive a refund check for the difference.

**Serious, this offer good for private parties only. Real Estate advertising cannot be accepted for the purpose of receiving an ad copy to place in the following day's publication.**

If you advertise more than one item and you sell one or more of the items your ad must be considered successful.

**TO PLACE YOUR AD: PHONE 733-0931**

## Times-News

**JOBS OF INTEREST**

**107** **ASSISTANT MANAGER** for local restaurant and lounge. Excellent career opportunity with fast expanding company. Must have restaurant and/or lounge experience. Take charge personally. All applications strictly confidential. Write Box 252-2341.

**108** **SALES POSITION**, excellent position with retirement, plus profit sharing and hospitalization. Excellent commission. 934-4345.

**109** **NEEDED IMMEDIATELY!** Cashiers, cooks, change personnel, waitresses, good salary, plus location, insurance. Call collect, ask for Gui Koop, 733-7241.

**110** **COMBINATION** Body Man. Well equipped shop, plenty of work. Contact Ray Thomas, 733-8721.

**111** **ABBEY UNIGEN** "Where competition is made not met."

**112** **PART TIME KITCHEN HELP** AND WAITRESS. CONTACT ALLEN AT THE OUTLAW INN.

**113** **Mark Phillips' Outlaw Inn** 200 ADDISON AVE. W.

**114** **STOP!! ASK... YOURSELF** "Where will I be and what will I be doing 5 years from today, if I continue what I am doing now?"

**115** **OFFICE CLERK** Fantastic one person office, handle phone, books, and letters. \$300. Call 733-7241.

**116** **SNAILING EMPLOYMENT SERVICE** KEY PUNCH operator good job great company. Inside work. \$500. Call Chet Bohannon 734-2550, Snailing and Snailing Employment Service.

**117** **SIGN PAINTER** good with great established company. Inside work, no travel \$12,000. Call Chet Bohannon 734-2550.

**118** **EXPERIENCED BODY MAN** or painter. Must be qualified to work on antique cars for show. 40 hour week. Will pay 1500 wages. 734-5965, days 733-8155.

**119** **PLANNING ADMINISTRATOR** City of Boise. Responsible for the administration and implementation of land use controls, policies and planning activities. Considerable public contact. Extensive knowledge of urban planning and land use controls in local government required. Must possess management and supervisory skills. Working knowledge of urban planning and land use controls. Salary \$17,500 - \$20,000 dependent upon qualifications. Send resume to Boise City Personnel Department, P.O. Box 500, Boise, Idaho 83701. An Equal Opportunity Employer M/F.

**120** **REAL ESTATE Sales Person** for Boise & Twin Falls Office. 734-8571 for appointment.

**121** **WANTED LEAD SINGER** for rock band. Call 734-2415 before 3 p.m.

**122** **SYNTHETIC oil distributors** wanted. Existing products and opportunities. Secure future. Reply, 675-2364.

**123** **ATTRACTIVE Lady** to work in Drug Store, experienced in customer service. Send resume to Box 104 Times-News, 675-2364.

**124** **WORK AT HOME** in spare time. Earn \$250.00 per 1000 stuffing envelopes. Send stamped, self-addressed envelope to: R.P. Sales, P.O. Box 827, Morrisville, Idaho 49410.

**125** **WHEN YOU'RE** in need of professional service, check the Yellow Directory in the Classified Section. The firms listed there offer the finest in service and quality products.

**126** **NEED GAIL** to work in Service Station. Apply in person. See Orville Clark at United Oil Company, Kimberly Road.

**127** **STANLEY HOME Products** needed. Three dealers full or parttime. For interview, call 543-0016.

**128** **TACO TIME** now hiring two full time cooks. Excellent wages. Apply in person, 608 Blue Lakes North.

**129** **WANTED:** General mechanic with front end alignment experience, plus electrical. Excellent fringe benefits. Contact Bill Reed, Abbie Unigen, 733-7241.

**130** **SALES** position with a good salary and benefits. Apply in person at Abbie Unigen, Oldsmobile & Buick.

**WANTED**

RETIRE MAN or woman with car to take over established motor route in Twin Falls area.

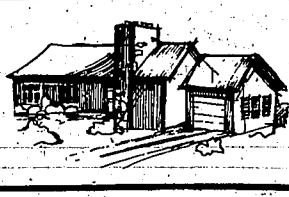
Interested persons call: Times-News Circulation Dept. 733-0931

**WANTED**

MAN or woman to take over established motor route in Gooding area. Potential profit, \$550. per month.

Interested persons call: Times-News Circulation Dept. 733-0931

A wise investment today could pay dividends tomorrow. Now is the time to look close at hand for financial Betterment. To make the wise buy be sure that you read the Times-News Classified Ads everyday.



**JOBS OF INTEREST**

**131** **CUSTOM FORM RAINING.** Call now, for estimate and appointment. No yard too big references available 733-3737.

**132** **DECIDE TODAY** to collect cash by using West Ads. Dial 733-0931 to start your fast action.

**133** **TRADE PAINTING** for cattle, preferably calves and slaughter steers. Local painting contractor. Call 733-2274.

**134** **CUSTOM post hole drilling.** Call before 8 a.m. or after 5 p.m. No rock. 733-3934.

**135** **PART-TIME WORK** wants as physician's assistant and technician. Have knowledge of office procedures and for. Experienced in zoonotic diseases. 934-4345.

**136** **VERY MATURE MALE** seeking employment in a reputable firm. Advanced accounting, thoroughly familiar with office procedures. Trial balance, depreciation schedules. 934-4345.

**137** **ROBOTING** BROTHERS custom robot tilling and blade work. Weed, mow, trim, and plant. Call 733-2182 or 733-7117.

**138** **LAWN MOWING** and flower, hedge trimming, shrubbery work. 734-5495 mornings or evenings.

**139** **ROTO TILLING.** Small gardens. Phone 734-4440.

**140** **LAWN MOWING - TRIMMING** and shrubbery. 733-5566.

**141** **BACKHOE SERVICE** - 733-4340.

**142** **SHRUBBERY** trimming, stump removal, and tree topping, best prices paid.

**143** **ROTO TILLING, ballistics** guaranteed. 733-5413.

**144** **ROTO-TILLING** gardens and yards. Newberry. 733-4055 after 3 p.m.

**145** **LADY: CLERICAL,** typewriting, bookkeeping. 733-0567.

**146** **ROTO-TILLING** gardens and yards. 733-4055 after 3 p.m.

**147** **ROTO-TILLING** gardens and yards. 733-4055 after 3 p.m.

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**149** **ROTO-TILLING** gardens and yards. 733-4055 after 3 p.m.

**150** **ROTO-TILLING** gardens and yards. 733-4055 after 3 p.m.

**zoonosis**

**THIS IS CONFUSING, ELWOOD. HOW DO YA TELL THE DIFFERENCE BETWEEN THE MUSHROOMS AND THE TOADSTOOLS?**

**LET ME SEE...**

**...THAT ONE'S A TOAD STOOL!**

by Craig Leggett

**Business Opportunity**

**SEND FOR FREE "SUCCESS KIT"** P.O. Box 606, Twin Falls, Idaho 83401.

**SPEEDY DZ.** low hours and high return. Could be run by husband and wife. 5 hours a day. Globe Realty, 733-7623 or Stan Hay, 734-7659.

**MT. HOME AIR FORCE BASE.** Exchange will solicit bids in the near future to operate a commercial flower shop on Mr. Home Air Force Base. Possibility to bid for this concession should contact the Base Exchange manager building 5607 Mt. Home Air Force Base, Mt. Home, Idaho prior to 12/26/77.

**OFFICE FOR RENT.** 1 1/2 blocks from Main Street on South Lincoln in Jerome. 734-6937.

**Money in Loan**

**LOANS** for any worthwhile purpose. Venture capital, expansion. TD's Western Financial Consultants, 733-2297.

**UP TO \$15,000.** unsecured loans available to professional people. 733-1133.

**LOANS AVAILABLE.** Deal directly with lenders. Any amount venture capital, business, commercial, real estate, debt consolidation, construction, first, second mortgages, farm ranch loans. Bank rates Private Loans. Phone 733-1133.

**Money in Loan**

**151** **152** **153** **154** **155** **156** **157** **158** **159** **160** **161** **162** **163** **164** **165** **166** **167** **168** **169** **170** **171** **172** **173** **174** **175** **176** **177** **178** **179** **180** **181** **182** **183** **184** **185** **186** **187** **188** **189** **190** **191** **192** **193** **194** **195** **196** **197** **198** **199** **200**

**Realtors, brokers, associates**

**you are invited to participate in a Real Estate Classified Ad Writing Workshop**

**The morning of Thursday, May 5**

**COME for breakfast 'n brainstorming**

**733-1531** for complete information.

**Sponsored by The Times-News. Classified Advertising Dept.**

**Business Opportunity**

**MINIATURE GOLF COURSES** earn \$1800-\$2000. Unlimited outdoors or indoors. No mfg. equipment. Call 733-4340.

**EXPANSION SALES PERSON.** Travel Territory. \$10,000. Starting salary to \$13,000. 3 yrs. training plus \$2000. Call 733-2271 or Robert Jones Realty 733-2271.

**THREE RENTALS** on one lot. 2 bedroom and one bedroom. Call Harold Frasier 733-2271 or Robert Jones Realty 733-2271.

**FOUR TO FIVE** bedroom home, 3 bedrooms, 2 bath, workshop, new kitchen appliances. \$33,000. 734-3687 after 5 p.m.

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**EXPANDING SALES PERSON.** Travel Territory. \$10,000. Starting salary to \$13,000. 3 yrs. training plus \$2000. Call 733-2271 or Robert Jones Realty 733-2271.

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# The Greatest Truck Sale EVER!!

## This Week Only



**FORD BILL WORKMAN FORD**

1243 BLUE LAKES BLVD. NORTH

733-5110

HOURS: 8 A.M. TO 7 P.M.

**1972 FORD PICKUP**, short bed, good condition. With shell new tires and wheels. \$275. 253-319 or 254-470.

**1977 EL CAMINO**, air conditioning, cruise control, stereo 8 track tape, less than 6,000 miles. Call Rick, 334-5269.

**1973 GMC 4x4 Sierra heavy duty**, 454 engine, automatic, air, power, 54-558.

**1978 CHEVROLET 1/2 ton**, excellent condition. Four speed, low mileage, 5000 and over payments. 678-5997, 678-5244, ask for Ralph.

**1972 INTERNATIONAL camper special**, power steering, brakes, V-8 engine, good condition. 733-7831.

**1967 Chevy heavy duty**, gas tractor, air brakes, 5-speed transmission, 2-speed axle, V-8 magnump engine, excellent condition. 22' trailer, refrigeration unit. Evenings phone 733-4243.

**1972 EL CAMINO**, Power steering, new tires, maps, new paint, under 51,000 miles. Call 537-8741 after 6:30.

**1972 CHEVROLET C-30**, 5-speed with 2-speed factory mag, newly overhauled 360 cubic in. V-8, good bed with belt. 537-8741 after 6:30.

**1971 FORD F100 pickup**, automatic, 60,000 miles. 1984 F-100 ask for Dennis, 334-4041 after 6:30.

**1972 DODGE ADVENTURER 100** Pickup, Long Wheel Base 300 engine, power steering, power brakes, automatic transmission, front disc brakes, over 100,000 miles, windshield washer, tinted windshield, cruise control, 42-472 after 6 p.m. 537-500 or 734-5450.

**22 FOOT flat truck bed**, Call 324-5555 evenings or weekends.

**1978 CHEVROLET Stovapole**, very clean, very fast, 10 miles per gallon. Will consider trade. 536-6458.

**1952 INTERNATIONAL 1/2 ton pickup**, should make a good irrigation truck, runs pretty good, used soap oil, long steel pickup box with wood side boards, excellent! body average 42-472 after 6 p.m. 5250, or best offer.

**1968 FORD Ranger V-8 4-speed**, no dents, runs, runs a good 19200. 733-5250.

**1971 DATSUN Pickup**, 1974 Tepee sidecar camp, 1500. 734-5990 or 734-5450.

**1974 2505 pickup**, Good shape, radio, power steering and brakes. 5275, 733-5354.

**1955 KENWORTH TRACTOR**, 262 Cummins Engine, 4200 rear end, 32-4192 evenings.

**1973 DATSUN pickup**, 4400 miles, excellent condition. 1975, without camper, \$2200 with 734-6330.

**1962 DODGE 1/2-TON Pickup**, V-8, 4 door, runs, runs a real good. 5400, 733-4783 after 6:30.

**TRADE V-8 Datsun**, New rubber, 1500 engine, canvas top with curtains, neat, clean, but owners, for pickup. 734-5450.

**1984 GMC 1/2 ton with 10 ft. Camper**, Good condition, Call 537-8258 before 5 p.m.

# REDUCED FOR MONDAY

**1971 CHEVROLET 4-DOOR \$450**  
2-tone green—automatic transmission, power steering & brakes, air conditioning. Just traded in.

**1968 DODGE MONACO WAGON \$450**  
Green with woodgrain paneling, automatic transmission, power steering, radio, for the family on a budget.

**1971 FORD WAGON \$650**  
Pastel time, automatic transmission, power steering, radio, heater, excellent transportation.

**1971 CHEVROLET FULL-SIZED WAGON \$750**  
Light tan, air conditioning, power steering & brakes, radio, heater, plenty of good miles left in this one, ready to go.

**1970 LINCOLN CONTINENTAL 4-DOOR \$850**  
2-tone brown, power seats, windows and antenna, genuine leather interior.

**1969 MONTEREY 4-DOOR \$950**  
White, green vinyl roof, air conditioning, power steering & brakes. We sold this one new.

**1971 MARQUIS BROUGHAM \$1275**  
4-door, white with brown roof, local one owner, has all options available and has been religiously maintained.

**1972 MONTEGO WAGON \$1875**  
Pastel blue, 2 way telltale, reg. gas V-8, automatic transmission, power steering, radio, heater.

**1973 CATALINA 4-DOOR \$1975**  
Pastel yellow, with contrasting roof; air conditioning, white wall tires, deluxe alloy interior, regular gas V-8 engine, automatic transmission, power steering & brakes.

**1974 FORD 1/2 TON PICKUP \$2175**  
2-tone green, 4-speed transmission, radio, heater, sharp!

**1974 DODGE MONACO WAGON \$2975**  
All white, luggage rack, air conditioning, power steering & brakes, whitewall tires.

**1972 DODGE 1/2-TON PICKUP \$2275**  
Medium green, V-8, automatic transmission, power steering, low miles, cab high camper shell.

**1972 MONTEREY WAGON \$2275**  
Pastel time, automatic transmission, power steering & brakes, air conditioning, luggage rack. Just traded in.

**USED INDUSTRIAL EQUIPMENT**  
JD 450 Doser ..... \$16,500  
MF 2200 Backhoe ..... \$7500  
HC 7215 "Crawler" ..... \$10,200

**ELLIOTT'S INC.**  
111 Overland Ave.,  
Burley, Idaho  
Phone 678-5585  
SALES REPRESENTATIVE:  
BOB HOUSTON  
Home phone ..... 733-1490

**1975 Cab and Chassis**, low mileage, 454 4-speed, owner must sell. See at Lamplighter Motel Blue Lakes Room 42.

**1972 FORD 1/2 ton, V-8**, power steering, power brakes, extra tanks, air conditioning, cab high shell, 40,000 miles, excellent. 538-2728.

**1972 CHEVROLET CHEVY**, excellent condition. 1973 Camper. Good condition. 52975.

**FLEETING**, C-30, 1968, turbohydromatic, air, 41,600 miles, slide-in shell. 733-6555.

**1969 DATSUN pickup** with camper shell 57,000 miles. Call 536-2791 after 6:30 or weekends.

**1972 DODGE 1/2 ton 4 wheel drive**, 4 door, 4 wheel drive, Holley Edelbrock and Hooker headers, 17 MPG Good condition. 4470 586-7621.

**FOR SALE: 1971 Chevy Pickup Overcab**, 6' camper, Good shape. Call after 6:30-7:30.

**1965 FORD SUPER pickup**, has 26' Spud bed. Good tires. A spare and radio. 244-5611, 53500.

**FOR SALE: 1984 GMC pickup**, recent valve job, 3300, 87-825.

**FOR SALE 1974 Ford F-100** pickup, 4 door, 4 wheel drive, 311-5460.

**1975 Ford F-150**, Super Cab, Good condition, 4250, 543-6269.

**FOR SALE 1965 white** Freightliner with 40 ft. 2200 trailer with fold down side. 1971 Javelin, make reasonable offer. 42-472.

**MUST SELL: Going over sea's** 1976 Ford Courier, 5-speed, AM/FM stereo, 42-472.

**1963 Chevy 1/2 ton pickup**, 350 engine, 4-barrel, excellent condition. 5100 or best offer. Call 734-1885, 4150.

**1974 Honda Civic**, good condition, 3100. Call home 543-8317 or work 734-5954 ask for Gung.

**1974 MG**, new tires, 600 miles on refurbished engine. 15000, or best offer. 733-0186, after 6.

**1974 VOLKSWAGEN**, new tires. Call 733-0434 after 6.

**1972 VOLKSWAGEN SEDAN**, runs good, 3500 or best cash offer. R.S. Garner, 733-5249.

**1970 VOLKSWAGEN SEDAN**, sun roof, rebuilt engine, new paint, tires, upholstery, carpets, brakes, 62,000 miles guarantee. 51675, or best offer. R.S. Garner, 733-9592.

**1975 260Z fully equipped**, low mileage, serious inquiries only. \$5000. 734-4430.

**1973 240Z excellent condition**. Assume payments plus equity Good credit. 32-4498.

**1978 VW CAMPER BUS**, 3000, refrigerator, stereo, 42-472.

**1973 240Z**, mag, Michelin driving, very good condition, average miles. Call 764-1908, Fairfield.

**1973 DATSUN 240Z**, Excellent condition. 717 South Lincoln. Jerome. 3305. Phone 324-4466.

**1972 VOLKSWAGEN**, 4 door, 4 wheel drive, air conditioning, radial tires, 47,000 miles. \$2,000 629-5985.

**1974 VOLKSWAGEN**, Sedan, air conditioning, 734-1908.

**1990 VW**, \$1300 or best offer. 734-4787.

**1975 AUDI**, deluxe, 4 door, automatic transmission, power steering, air conditioning, 42-472.

**DATSUN 1600 convertible** porthole hardtop. Maps, new paint, good shape. 5185, 734-3180.

**1972 CELICA GT Lift Back**, Less than 1,000 miles. Has all the extras. 35300, 734-8529 after 6.

**1965 WAGONER**, 350 Ch. V engine, power steering and brakes, radio, very good rubber, needs transmission work. \$550. 734-8017.

**1975 1/2 TON GMC**, 4 x 4 pickup, automatic, heavy duty tires, springs, 42-472.

**1975 FORD 4 x 4**, 1 ton, excellent condition, plus extras, also 1968 TH 4, 768-6518.

# IT'S A BIRTHDAY SALE!!

## ONLY 5 DAYS LEFT!!

### TAKE ADVANTAGE OF THESE LOW PRICES NOW!!!

As Our 32nd Birthday Sale Comes To A Close, We Have Lowered Our Prices Even More To Clear-Out Our New Car Inventory. So Come Take A Look Between Now And Saturday And Save Yourself A Handful Of Money!!

## BUY NOW AND SAVE - ONLY 6 DAYS LEFT!!

### YOUR CHOICE — \$1600 OFF



**ONLY 9 FULL-SIZE NEW YORKERS LEFT IN STOCK!!**

These Beautiful Cars Are Equipped With: V-8 engine, air conditioning, speed control, power steering, power brakes, steel belted radial tires, tilt wheel, rear window defroster, door edge protectors, AM/FM stereo tape, and much, much more!

**1977 CORDOBA 2 DOOR COUPE**  
Magic Valley's most popular car. Jasmine yellow with V-8 engine, tinted glass, air conditioning, radio, tilt wheel, white wall radial tires, velour and leather interior, split back and bench seats and more. No. 57-35.

**\$5983**

**1977 DODGE ASPEN 2 SEAT WAGON**  
Vintage sunroof in color with a cylinder engine, 4 speed overdrive transmission, tinted glass, radio, power steering, deluxe wheel covers, floor mats, body side moldings, and white side wall radial tires. No. 74-48.

**\$4589**

**1977 DODGE ASPEN CUSTOM 4 DOOR**  
Jade green metallic with a cloth & vinyl bench seat, floor mats, V-8 engine, Torqueflite transmission, vinyl body side moldings, AM radio, power steering, and deluxe wheel covers. No. 72-13.

**\$4687**

**1977 DODGE COLT 2 DOOR COUPE**  
Red in color with a 4 cylinder OHC engine, 4 speed transmission, vinyl bucket seats, rear window defroster, accent tone stripes, AM radio, and white side wall tires. No. 77-11.

**\$3286**

**UNBELIEVABLE DODGE ASPEN 30 IN STOCK!!**

**BOB REESE MOTOR CO.**  
"The Dealer You Can Depend On"  
510 2nd Avenue South Twin Falls 733-5776

**1970 INTERNATIONAL SCOUT**, 4 x 4, automatic, V8, excellent condition. Low, low mileage. 733-5547.

**1974 FORD 4 x 4**, 1 ton Ranger, XLT, loaded. Excellent condition. Must sell. Call 324-2887.

**1976 FORD SHORT-BOX**, 44' pickup, with locking-glyp keys and camper shell. Excellent condition. 734-8676.

**1970 FORD Bronco**, V-8, new tires, good condition. Phone 734-3665 after 5.

**FOR SALE: 1971 Ford 4-wheel drive**, 4 door, 4 wheel drive, 311-5460.

**MUST SELL: 1974 Ford**, 4 door, 4 wheel drive, 311-5460.

**1974 Ford FV**, 1/2 ton, 44' headers, 4 speed, 12 MPG, will throw in 12' back and white portable tv. 4195, 733-3681.

**1975 DODGE 4 door 15,000 miles**. Taken used pickup, in trade. 324-8418.

**MUST SELL: 1977 Chevrolet**, 1975 Range 4, long bed, anytime 54-2365.

**1975 Dodge Adventurer**, 1 ton, short wheel base, AM/FM stereo, power steering, 42-472.

**1974 Ford F-250**, 4 x 4, V-8, auto, P.S.B., 32,000 miles. Auk, Texas. \$3000, 326-4729.

**1973 Dodge 4 x 4**, 1 ton, automatic, power steering, 42-472.

**1977 Scout II**, 4 x 4, V-8, 34,000 miles, 4 speed, 32,000, 624-8241 or 624-3000.

**1975 CHEVROLET MONTE CARLO** ..... \$3777  
V-8 engine, automatic, power steering & brakes, air conditioning, tilt wheel, and rear window defroster.

**1975 LINCOLN CONTINENTAL** ..... \$8977  
V-8 engine, automatic transmission, power steering, power brakes, power windows, power seats, AM/FM stereo, cruise control, tilt steering wheel, 9,000 actual miles. Stock No. P1228.

**1975 LINCOLN CONTINENTAL TOWN CAR** ..... \$9677  
V-8 engine, automatic transmission, power steering, power brakes, power windows, power seats, AM/FM stereo, cruise control, tilt steering wheel. Stock No. P1225.

**1976 FORD LTD LANDAU** ..... \$6377  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning, AM/FM stereo, power windows, power seats. Stock No. P1277.

**1976 FORD LTD LANDAU** ..... \$5777  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning, AM/FM stereo, power windows, power seats. Stock No. P1277.

**1976 FORD ELITE** ..... \$3777  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning, AM/FM stereo, power windows, power seats. Stock No. P1278.

**1976 FORD LTD BROUGHAM** ..... \$5877  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning, cruise control, tilt wheel, AM/FM stereo. Stock No. P1280.

**1975 CHEVROLET CAPRICE** ..... \$3977  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning, radio. Stock No. P121A.

**1976 FORD LTD** ..... \$4277  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning, cruise control. Stock No. 7C208A.

**1975 FORD GRANADA** ..... \$3377  
302 V-8 engine, automatic transmission, power steering, radio, radial tires. Stock No. P103.

**1974 FIAT 128** ..... \$2677  
4 cylinder, automatic transmission, radio, bucket seats. Stock No. 7C209.

**1976 CHEVROLET MONTE CARLO** ..... \$5077  
Landau roof V-8 engine, automatic transmission, power steering, power brakes, air conditioning, AM/FM stereo, low mileage, like new. Stock No. P105.

**1975 MERCURY MONTEGO MX** ..... \$2677  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning. Stock No. C394C.

**1974 GRAND TORINO** ..... \$2077  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning. Stock No. P085.

**1974 MERCURY MONTEGO MX** ..... \$2677  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning, vinyl roof. Stock No. 7A438.

**1975 FORD TORINO** ..... \$3977  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning, luggage rack. Stock No. P107.

**1976 MONTE CARLO** ..... \$4877  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning, radio. Stock No. 7C1469.

**1976 FORD GRAND TORINO BROUGHAM** ..... \$4977  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning, tilt steering wheel, cruise control, AM/FM stereo. Stock No. P125.

**1975 FORD MAVERICK** ..... \$2377  
302 V-8 engine, automatic transmission, power steering, power brakes, air conditioning, radio. Stock No. 7C216A.

**1973 FORD GL 900 TORINO** ..... \$1677  
V-8 engine, automatic transmission, power steering, power brakes, air conditioning, vinyl roof. Stock No. 77232A.

**1975 PLYMOUTH SPORT FURY** ..... \$3277  
V-8 engine, automatic transmission, power steering, power brakes, radio, bucket seats, 25,000 miles. Stock No. P17A.

**FORD**  
Open good 4/25 thru 4/30  
1243 Blue Lakes Blvd. N. 733-5110  
**BILL WORKMAN FORD**



## John Deere's

# E.O.M.

End Of Month

## Clearance

**Sale at  
JOHN CHRIS MOTORS**

Our Cars & Trucks Are  
Ready For Spring;  
Are You?

beautiful Spring weather beckons. Will your present car give you the worry-free driving you'll need to thoroughly enjoy it? If not, come to CHRIS MOTORS and look over an unusually fine selection of late model used cars and trucks, tuned up and ready to hit the road.

## QUALITY USED CARS

**1974 LINCOLN**  
**COUPE** ..... **NOW ONLY**  
Full power, extra clean. **\$4788**

**1975 MERCURY**  
**MONARCH** ..... **NOW ONLY**  
Sedan, 6 cylinder, standard transmission, power steering, local one owner. **\$3166**

**1972 PONTIAC**  
**CATALINA**  
Brussels Sedan, V-8 **NOW ONLY**  
engine, automatic transmission. **\$1986**

power steering, air conditioning, nice family car.

**1976 DATSUN**  
610 . . . . . **NOW ONLY**  
Wagon, 4 cylinder, 4 speed, Datsun's best, only 7,900 miles.

**1973 FORD LTD**  
COUPE . . . . . **NOW ONLY**  
Full power, extra nice, local owner.

**1972 CHEVROLET**  
IMPALA . . . . . **NOW ONLY**

**1973 FORD GALAXIE**  
500 . . . . . **NOW ONLY**  
Coupe, V-8 engine, automatic transmission, power windows, air conditioning, good transportation.

**1971 OLDSMOBILE**  
TORONADO . . . . . **NOW ONLY**  
Coupe, front wheel drive, full power.

**1972 CHEVROLET**  
CARRIAGE . . . . . **NOW ONLY**

Magnum Coupe, V-8 engine, automatic transmission, power steering, air conditioning, only 52,000 miles, clean.

**GOOD USED PICKUPS**

**1974 GMC**  
**JIMMY**

**\$5288**  
**NOW ONLY**

Radio, heater, 350 V-8 engine, automatic transmission, power steering & brakes, tilt wheel, factory air conditioning, roll bar, radial tires, local one owner, only 35,000 miles.

miles. Sharp.

**1975 TOYOTA 4X4**  
**LANDCRUISER . . . NOW ONLY**  
Radio; heater, 6 cylinder, engine, 4 speed transmission,  
roll bars, rear seat heater, 20,000 local one owner miles,  
see to appreciate.

**1976 GMC 1/2 TON**  
**LWS PICKUP . . . NOW ONLY**  
Radio; heater, 250 V-8 engine, automatic transmission,  
power steering & brakes, 16,000 local one owner miles.

**1974 DODGE**

0100	NOW ONLY	2000
1/4 Ton Pickup, radio, heater, V-8 engine, automatic transmission, power steering & brakes, clean, runs well.		
1971 FORD		\$1477
F100	NOW ONLY	
1 Ton Pickup, radio, heater, V-8 engine; automatic transmission, power steering & brakes, clean runs well.		
1972 DATSUN		\$1533
PICKUP	NOW ONLY	
Radio, heater, 4 speed, extra clean.		
1976 PLYMOUTH		\$2266

**LUV** ..... **NOW ONLY** **\$2300**  
 1/4 Ton Pickup, radio, heater, 4 speed transmission, 35,000  
 local miles, sharp.

**1974**  
**DATSON** ..... **NOW ONLY** **\$2377**  
 1/4 Ton-Pickup, radio, heater, 4 cylinder, 4 speed Econ,  
 runs well.

**CHRIS MOTORS BLOCK**  
 601 MAIN AVE. EAST 733-1823

**See The Dependable One From Chevrolet, The NOVA**

DEPENDABLE

E.P.A. REPORTS

22 MPG Hwy

19 MPG Combined

1977 NOVA 2 DOOR HATCHBACK

\$4326

ECONOMICAL

E.P.A. REPORTS

27 MPG Hwy

22 MPG Combined

With swing out rear side windows, roof and drip mouldings, body side mouldings, door edge guards, power brakes, 305 V-8 engine, floor mounted shift, power steering, steel belted radial tires, radio, No. 7-543.

1977 CHEVY NOVA

2 DOOR COUPE

\$4099

With color keyed floor mats, body side mouldings, door edge guards, economical 250 6 cylinder engine, manual transmission, power steering, full wheel covers, radio, sport cloth interior, No. 7-159.

SERVICEABLE

E.P.A. REPORTS

20 MPG Hwy

17 MPG Combined

1977 CHEVY NOVA

4 DOOR

\$4688

FUN TO DRIVE

E.P.A. REPORTS

23 MPG Hwy

20 MPG Combined

With floor mats, wheel mouldings, power brakes, 350 4 bbl. V-8 Turbo-Hydromatic transmission, power steering, full wheel covers, steel belted white wall radials; dual horns, radio, exterior decor, and sport cloth interior. No. 7-502.

1977 CHEVY NOVA

4 DOOR

\$4644

With deluxe belts, tinted glass, floor mats, wheel mouldings, power brakes, 250 6 cylinder engine, Turbo-Hydromatic transmission, power steering, steel belted white wall radials, radio, rallye wheels, custom cloth interior, two tone paint, No. 7-541.

We Lease Cars And Trucks By The Day, Month or Year.

It's a Pleasure Doing Business At  
**ACE HANSEN CHEVROLET**  
*"It's Fun To Drive A '77 Chevy — An All-American Car!"*  
 1654 Blue Lakes Blvd. Open 'til 7:00 P.M. 733-3033

**GOOD USED PICKUPS**

**1974 GMC** ..... **\$5288**  
**JENNY** ..... **NOW ONLY**  
Radio, heater, 350 V-8 engine, automatic transmission, power steering & brakes, tilt wheel, factory air conditioning, roll bar, radial tires, local one owner, only 33,000 miles, Sharp.

**1975 TOYOTA 4X4** ..... **\$4866**  
**LANDCRUISER** ..... **NOW ONLY**  
Radio, heater, 6 cylinder, engine, 4 speed transmission, roll bar, rear seat heater, 20,000 local one owner miles, see to appreciate.

**1976 GMC ½ TON** ..... **\$4433**  
**LWB PICKUP** ..... **NOW ONLY**  
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# Bank predicts expanded economy despite shortage

TWIN FALLS — Idaho's economy should continue to expand despite agricultural uncertainties caused by a critical water shortage, according to the quarterly First Security Bank Newsletter released this week.

Kenneth J. Newman, vice president and manager, said favorable employment and job opportunities are expected during the second quarter. During the first three months of 1977, said Newman, agricultural wage and salary employment growth remained at 7 per cent, or 19,000 jobs ahead of last year.

Construction outlook is excellent for the second quarter. The newsletter predicts that stable mortgage rates and adequate funds available to mortgage granting institutions will be a major factor in construction industry growth.

This favorable construction market in Idaho and other Western States will have a definite positive effect on lumber production in the state. First quarter lumber production was 10 per cent above the same period last year. After mid-year, however, dry timber conditions could impede logging efforts.

Merchandising activity was strong in the first quarter and the retail sales outlook for the April-June period is good. Automobile sales were particularly strong. The newsletter reported an increased demand for credit over the first quarter last year, and predicted that all segments of credit demand should increase during the second quarter.

With Idaho's water supply at 40 per cent of normal, the newsletter predicted that the second quarter.

combination of the drought and unfavorable prices will reduce agricultural production and income in 1977. While most in the first quarter remained sharply below a year ago, moderate price improvement in the cattle and wheat markets is anticipated in the second half of 1977.

On the national scene, the letter predicts that business activity will accelerate sharply, establishing an above-average growth pattern that will probably continue throughout the summer.

The rate of inflation should reach above 6 per cent during 1977, despite the Carter Administration's announced anti-inflationary policy. The rate of real economic expansion in the April-June period will reach an annual rate of 7.8 per cent.

Interest rates will remain relatively stable during the second quarter.

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# COOKBOOK '77



**Times News**  
Magic Valley's Home Newspaper

**Twin Falls, Idaho**  
**Monday, April 25**

**favorite recipes...  
from your Magic  
Valley Neighbors**

# Breads

## Honey White Bread

**JANET SIMMON**  
130 Tenth Ave. E.  
Twin Falls

- 2 cups flour
- 1 tablespoon salt
- 2 pkgs. yeast (not dissolved)
- 2 1/2 cups hot water
- 1/2 cup oil
- 1/2 cup honey
- 1 egg
- Mix flour, dry yeast and

salt. Add hot water, oil, honey and yeast with mixer for 10 minutes on low, then turn on high. Stir in salt. 3 cups flour. Knead until it isn't sticky.

Put into greased loaf pans. Let rise 45 minutes to one hour. Bake at 350 degrees. Butter tops of loaves immediately when done.

## Refrigerator Bran Muffins

**FERNE G. WARE**  
949 Bracken St. N.  
Twin Falls

- 1 cup sugar
- 1/2 cup margarine
- 2 eggs
- 2 cups flour
- 2 cups buttermilk
- 2 1/2 teaspoons soda
- 1/2 teaspoon salt
- 3 cups All-Bran
- 1 cup seedless raisins
- 1 cup hot water
- Pour 1 cup boiling water over 1 cup All-Bran and let set for 20 minutes. Cream sugar and shortening until

fluffy. Add eggs one at a time. Stir flour, salt and soda. Add to the egg mixture with the buttermilk and the All-Bran mixture. Add remaining All-Bran and raisins. Blend well.

Place in lightly covered container in refrigerator until needed. Will keep for five weeks. As you use, do not stir. Dip out enough to fill muffin pans 3/4 full and bake for 20 to 25 minutes at 400 degrees.

## Cheese-Dill-Bread

**MRS. JERRY SPARKS**  
200 E. 45th  
Boise

- 1 pkg. yeast
- 1/2 cup warm water (105 to 115 degrees)
- 1 cup small curd cottage cheese
- 1 tablespoon butter
- 2 tablespoons sugar
- 1 teaspoon salt
- 1/2 teaspoon soda
- 1 tablespoon onion, minced

- 1 1/2 tablespoons dill seed
- 1 egg
- 2 1/2 cups flour

Dissolve yeast in warm water. Set aside. Heat cottage cheese until smooth. Let cool. Mix all together with cooled cheese. Let rise until double, stir down and put in bread pans. When double in size, bake for 45 minutes at 350 degrees.

## Pumpkin Waffles

**OLIVE HALBY**  
1520 Princeton Dr.  
Twin Falls

- 3 egg whites
- 3 egg yolks
- 3 cups buttermilk
- 1/2 cup cooking oil
- 1 cup cooked pumpkin
- 2 1/2 cups flour
- 1/2 cup corn meal
- 1/2 teaspoon baking powder
- 1/2 teaspoons soda
- 1/2 teaspoon salt

- 2 tablespoons sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves

Beat egg whites until stiff and set aside. Beat egg yolks, buttermilk, oil and pumpkin together. Sift together all dry ingredients and blend into liquid batter. Fold in egg whites. Bake on hot waffle iron. Makes six cups of batter.

## Applesauce Nut Bread

**LIZ MCCUE**  
413 S. Fir  
Jerome

- 2 cups flour
- 1/2 cups sugar
- 3 tablespoons baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon soda

- 1 egg
- 1 cup applesauce
- 1 cup nuts
- Sift dry ingredients together. Beat egg and add applesauce and oil. Add to dry ingredients. Stir only to blend. Pour into 8 1/2 x 5 inch pans, greased and floured. Bake

## Apricot Bread

**FRAN ROSEN**  
Route 1  
Wendell

- 2 1/2 cups, plus 1 tablespoon, flour
- 1 cup oil
- 1 jar apricot junior baby food or

- 1 cup cooked apricots
- 1 teaspoon cinnamon
- 2 teaspoons soda
- 1 cup buttermilk
- 1 cup nuts, chopped
- 2 cups sugar
- 3 eggs

Mix soda with buttermilk. Add all other ingredients and mix well. Pour into two loaf pans. Bake 55 to 60 minutes at 325 degrees.

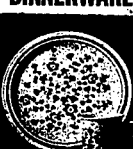
## Cottage Cheese Pancakes

**Mrs. Gilbert B. 3.**  
Tinley  
Route 1  
Eden

- 1/2 cup cottage cheese
- 1 egg
- 1 cup flour
- 1 teaspoon baking soda
- 1 tablespoon melted butter
- margarine or liquid cooking oil and enough milk to thin to light batter consistency.

Sieve cottage cheese through strainer. Add egg and beat thoroughly. Add a little milk. Sift flour and baking soda, add to cheese and egg mixture alternately with milk. Last add melted butter. Batter should be quite thin.

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## Banana Bread

**LINDA McDONALD**  
538 Adams St.  
Twin Falls

- 1/2 cup butter
- 1 cup sugar
- 2 eggs, slightly beaten
- 3 mashed bananas
- 1/2 teaspoon salt
- 1 teaspoon soda
- 2 cups flour
- 3 tablespoons sour milk
- 1/2 cup chopped nuts
- Cream butter and sugar.

Add beaten eggs and beat until smooth. Add sifted dry ingredients. Blend in mashed bananas and sour milk. Add nuts. Pour batter into greased loaf pan. Bake one hour at 335 degrees.

## Pineapple

## Nut Bread

**MRS. P. FISHER**  
240 Fourth Ave. E.  
Twin Falls

- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 tablespoons melted shortening
- 1/2 cup sugar
- 1 teaspoon soda
- 1 egg
- 1 teaspoon vanilla
- 1 cup crushed pineapple with juice
- 1/2 cup chopped nuts

Sift together dry ingredients. Beat egg. Stir in pineapple and nuts well. Pour batter into greased and floured loaf pan. Bake one hour at 350 degrees.

## Grandma's Sour

## Cream Muffins

**MRS. MILDRED BATES**  
227 Harrison Ave.  
Twin Falls

- 2 cups flour
- 3/4 teaspoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1 egg
- 1 cup sour cream
- 1/2 cup water

Sift dry ingredients together onto waxed paper. Beat eggs in bowl. Add sour cream and water. Add dry ingredients and stir just enough to moisten. Batter should be lumpy. Drop into greased muffin pans and bake for 20 minutes at 425 degrees. Makes 12 muffins.

## Fresh Apple Bread

**JUDY KORB**  
1643 Third Ave. E.  
Twin Falls, Idaho

- 6 cups flour
- 5 teaspoons soda
- 1 1/2 teaspoons salt
- 1 1/2 cups shortening
- 3 cups sugar
- 6 eggs

3 cups chopped raw apples  
4 1/2 tablespoons evaporated milk  
1 1/2 cups raisins  
2 cups chopped nuts  
Mix sugar and cinnamon and sprinkle evenly over batter before baking. Bake in loaf pans.

## Banana Bread Fruit Loaf

**MRS. GERALDINE R.**  
Cook  
Route 1, Box 119  
Paul

- 3 cups sugar, or 2 cups white sugar and 1 cup brown sugar
- 6 eggs, beaten
- 1 1/2 cups shortening
- 1 real ripe banana
- 1 cup chopped nuts
- 2 cups raisins
- 1 cup candied citrus fruits
- 3 teaspoons soda
- 1/2 cup milk
- 6 cups flour
- 1 1/2 teaspoons salt

1 cup candied red cherries  
Cream shortening and sugar. Add eggs and soda to milk. Add mashed banana, flour and salt. Stir until smooth. Coat all fruits and nuts with one cup flour. Add to mixture and stir lightly. Pour into four or five well-greased loaf pans. Bake about 50 minutes in 350 degree oven. Turn out onto rack to cool. If wrapped in foil and stored in cool, dry place, loaves will last 3 to 4 weeks.

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# Breads

## Parkerhouse Corn Rolls

MRS. MILDRED BATES  
277 Harrison  
Twin Falls  
3/4 cups corn meal  
1 1/4 cups flour  
4 teaspoons baking powder  
1/2 teaspoon salt  
1 egg  
1 tablespoon sugar  
2 tablespoons butter

1/2 cup milk  
Sift dry ingredients together. Cut in butter with knives or pastry blender. Beat egg and add milk. Mix slowly into dry ingredients to make soft dough that can be handled. Add more milk if necessary.  
Turn onto lightly floured

board. Shape into ball. Roll to one-half inch thickness. Cut out two-inch rounds. Place a piece of butter the size of a pea on each round. Fold in half and press edges to seal. Place on greased cookie sheet and brush tops with melted butter.  
Bake 10 to 12 minutes at 450 degrees. Makes about 1 1/2 dozen rolls.

## White Bread

LOIS HITE  
Box 264  
Eden

2 pkgs. active dry yeast  
3/4 cup warm water  
2 2/3 cups warm water  
1/4 cup sugar  
1 tablespoon salt  
3 tablespoons shortening  
9 to 10 cups flour  
Dissolve yeast in 3/4 cup warm water. Stir 2 2/3 cups warm water, sugar, salt, shortening and 5 cups of flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured board; knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning greased side up. Cover and let rise in warm place until double, about one hour.

(Dough is ready if impression remains).

Punch dough down; divide in half. Roll each half into rectangle 18 by 9 inches. Roll up, beginning at short side. With side of hand, press each side to seal. Fold ends over loaf. Place seam side down in greased 9 by 5 by 3-inch pan. Brush loaves lightly with butter. Let rise until double, about one hour.

Hent oven to 425 degrees. Place loaves on low rack so that tops of pans are in center of oven. Bake 30 to 35 minutes, or until deep golden brown and loaves have a hollow sound when tapped. Remove from pans. Brush loaves with soft butter. Cool on wire rack. Makes two loaves.

## Cranberry

ARVILLA GOTT  
Box 43  
Murtaugh

4 1/2 cups flour  
1 teaspoon soda  
2 cups sugar  
1 teaspoon baking powder  
4 tablespoons oil  
2 eggs  
1 cup chopped dates  
1/2 cup chopped walnuts  
1 or 2 grated orange rinds  
1 cup orange juice  
4 tablespoons hot water  
2 cups raw cranberries, cut up

Sift dry ingredients. Add other ingredients, fruit and nuts last. Put in two greased loaf pans. Bake one hour at 350 degrees.

GLAZE:  
Mix orange and grated rind and honey together. Spread on loaves while still warm.

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Paris



# Outdoor cooking pastime endeavor

By WILLETTA WARBERG

TWIN FALLS Roy 'Nick' Nicholson of Twin Falls, CSI speech and drama teacher, vigorous supporter of Magic Valley Little Theater and Dinner Theater has a super summertime vacation. As a licensed outfitter, during June and July, he pilots excitement-seeking parties, who want to 'shoot' the Salmon River Middle Fork rapids, in his own rigged boats and cooks up a feed for them along the way.

About boating, cooking and the great outdoors Nick says, "each is a challenge because of its unpredictability... weight of contents and water conditions constantly change for my boats, quantity, quality and kind of preparation forever alter the food. And, as far as the great outdoors goes, you never can pin down the weather. These three things put together could be discouraging but, by gosh, they give me one heck of a hard-working but pleasant hot weather diversion."

This handsome, six-foot outdoor-cooking expert states, "there's very little I can do to make the boating and weather easier. However, with 'eats' planning, packing, toting and preparation, there's plenty to do."

It all started 10 years ago when Nick was looking for and found something money-making to do during vacation time. Sure! He really knew how to cook indoors and outdoors for himself. He was a bachelor until he was thirty-five years old and he had to do it. As his

reputation grew for his boat picnics, so did the number of clients increase and the demands were greater for more and better grub.

It was very slow starting but with patience, trial and error, he soon found foods that traveled well and recipes which weren't complicated and could easily be altered to fit the number of thrill-hunters.

Following is Nick's favorite outdoor menu and recipes for feeding 12 to 16 people. He says everything can be made any place for any kind of outdoor picnic. A nice hot fire and heavy cooking pots are the only necessities.

## BOATING PICNIC MENU

Sour Dough Pinch-offs  
Bean 'n Beef Stew

River Coleslaw  
Fresh Fruit  
Chocolate Cake or Cookies  
Hot Coffee

Recipes included.

There is a definite order for preparing the picnic food.

Make large and hot fire first. It needs to build up good, hot coals. While fire is getting ready, fix coleslaw; cover and let stand in shaded place until stew and biscuits are ready.

## RIVER COLESLAW

2 medium-size heads of cabbage, rinsed  
1 large Bermuda onion, peeled  
1/2 cup mayonnaise  
3 Tbsp. sugar



Jeff Allred samples some good outdoor cooking.

1 Tbsp. white vinegar  
salt and pepper to season

On clean cutting surface, slice cabbage and chop onion. Put sliced cabbage and chopped onion in large bowl and stir in mayonnaise, sugar, white vinegar and season to taste with salt and pepper. Cover and let stand in shaded place until everything else is ready. Slaw should be allowed to stand at least an hour.

## BEAN 'N BEEF STEW

(This hearty stew makes 12 to 16 servings for normal, hungry adults and 10 servings for hungry Boy Scouts.)

2 lb. hamburger  
1 large onion, peeled  
1 large green pepper, deseeded and membrane removed  
4 No. 2 cans whole tomatoes  
2 can (6 oz. each) tomato paste  
2 cans (8 oz. each) tomato sauce  
5 cans (15 oz. each) pinto beans  
1 Tbsp. salt  
1/2 tsp. pepper  
1/4 tsp. cayenne pepper  
3 Tbsp. chili powder  
2 Tbsp. sugar

In large Dutch oven, break up and brown hamburger. Chop onion and green pepper and add to meat and cook a few minutes, stirring. Mash in whole tomatoes. Stir in tomato paste, tomato sauce, pinto beans, salt, pepper, cayenne pepper, chili powder and sugar. Cover; put in place on coals where stew will simmer. Cook 30 minutes, stirring occasionally.

Remove cover; cook 15 minutes longer, stirring occasionally. Sauce

will thicken last 15 minutes of cooking.

## SOUP DOUGH PINCH-OFFS

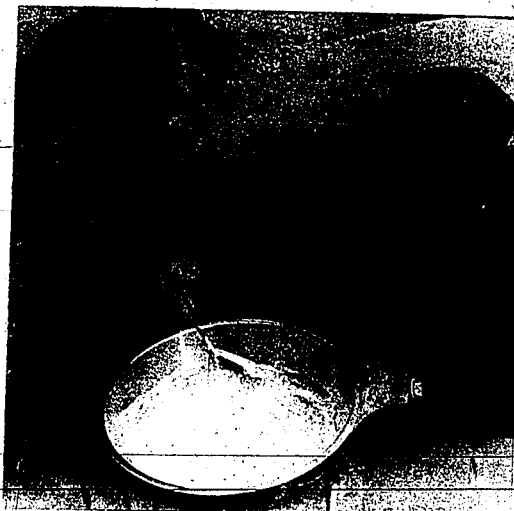
(This recipe for biscuits is what the old boys from Alaska used to make. It makes about 30 biscuits 2 1/2 to 3 inches across. Prepare dough night before the picnic. Transport it in metal or plastic container which is tightly covered.)

1 quart sour dough starter  
1 Tbs. sugar  
1 Tbs. salt  
1/2 tsp. baking soda  
2 Tbsp. vegetable oil  
1 1/2 cups powdered milk  
Flour, enough to make kneadable dough  
Vegetable oil, transport in covered plastic bottle and use for cooking biscuits.

Combine in mixing bowl the sour dough starter, sugar, salt, baking soda, vegetable oil and powdered milk. When well-blended, mix in enough flour to make a soft, kneadable dough. When dough is kneaded smooth, put into carrying container; cover with dampened cloth and let stand overnight at room temperature. Transport tightly covered to picnic.

At picnic pour cooking oil into large Dutch oven to just coat bottom. Pinch off pieces of dough 1/2 the size of biscuit you want to make, and put into oiled Dutch oven—turning to coat entirely with oil. Put hot lid over the top.

Scrape out enough coals in fire for Dutch oven to sit securely; put hot coals on top of lid. Cook 20 minutes. Remove from heat and serve with butter and jam, jelly or honey.



Wife Esther okays sour dough for Nick

# Cakes

## Popcorn Cake

**JUDY KORB**  
1643 Third Ave. E.  
Twin Falls

1 pkg. (16-ounce) small  
gumdrops  
16 cups popped popcorn  
1 pkg. (12-ounce) peanuts  
or peanuts and cashews  
1 pkg. (12-ounce) mar-  
shmallows  
1 cube butter  
Melt butter and mar-  
shmallows in double boiler.  
Pour over popcorn and  
nuts.  
Press into tube cake pan.

## Chocolate Pound Cake

**MRS. MARTIN H.  
REINKE**  
114 Oregon St.  
Coeur d'Alene

1 pkg. yellow cake mix  
1 cup chocolate instant  
pudding  
1/2 cup corn oil  
3 eggs  
1 1/2 cups water  
Preheat oven to 350  
degrees.  
Blend all ingredients in a  
large bowl. Beat at  
medium speed for two

minutes. Do not overmix.  
Bake in a greased and  
floured 10-inch tube pan for  
45 to 55 minutes.

Cool right side up for 25  
minutes, then remove from  
pan. Use your favorite  
frosting.

## Easy Hawaiian Cake

**CORA HINE COOK**  
Route 1, Box 119  
Paul

1 pkg. date bar mix.  
1/2 cup hot water  
2 eggs  
1 teaspoon baking powder  
1/4 cup chopped walnuts  
1 can crushed pineapple  
(8 1/2 ounce, drained)  
Mix date filling and hot  
water. Blend in crumb  
mixture, eggs, baking  
powder, walnuts and half of  
the pineapple. Spread in 7  
by 11-inch pan.

Bake about 35 minutes at  
375 degrees.

Frost with remaining  
pineapple, teaspoon butter,  
powdered sugar and a bit of  
milk if needed.

## Spirit of '76 Cake

**MRS. E. M. ANDREWS**  
Route 4, Box 107  
Jerome

1/2 cup shortening  
1/2 cup sugar  
2 eggs  
2 teaspoons cocoa  
2 ounces red coloring  
1 cup buttermilk  
2 1/2 cups flour  
1 1/2 teaspoons vinegar  
1 teaspoon soda  
1 teaspoon salt  
1 teaspoon vanilla

Cream shortening, sugar  
and eggs. Make a paste  
with food coloring and  
cocoa, add to creamed  
mixture. Mix salt and  
vanilla with buttermilk and  
add alternately with flour  
to the creamed mixture.

Mix soda with vinegar and  
fold in. Do not beat.  
Bake at 350 degrees for 30  
minutes. Use three 8-inch  
pans greased and floured.

## FROSTING

5 tablespoons flour  
1 cup milk  
1 cup sugar  
1 cup butter  
1 teaspoon vanilla  
Cook flour and milk until  
thick, stirring constantly.  
Cool until cold. Cream  
together sugar, butter and  
vanilla. Add to the flour  
mixture. Using electric  
mixer, beat until the  
consistency of whipped  
cream. Up until it takes on  
the appearance of whipped  
cream, it will have a  
curdled look.

## Chocolate Dream Cake

**LORENE HOWARD**  
1643 Third Ave. E.  
Twin Falls

1 cup cut-up dates  
1 cup boiling water  
Cool. Add to:  
1 teaspoon soda  
1/2 cup butter  
1 cup sugar  
2 eggs  
3 teaspoons cocoa  
1 1/2 cups flour

1 teaspoon vanilla  
1/2 teaspoon salt  
Sift dry ingredients  
together. Grease and flour  
9 by 9-inch pan. Sprinkle  
chocolate chips and  
silvered almonds over top  
of batter before baking.  
Bake at 350 degrees about  
25 minutes. Serve warm or  
cold.

## Rhubarb Cake

**MRS. DALE CLARK**  
Box 43  
Paul

2 cups diced rhubarb  
2 cups sugar  
1/2 cup shortening  
1 egg, well beaten  
2 cups flour  
1 teaspoon soda  
1/2 teaspoon salt  
1 tablespoon cinnamon  
1 cup buttermilk  
1 teaspoon vanilla  
Combine rhubarb and 1/2

cup sugar, set aside.  
Cream shortening with  
remaining sugar, add egg  
and beat well. Resift flour  
with soda, salt and cin-  
nimon. Add alternately  
with buttermilk, beating  
after each addition. Mix in  
rhubarb and vanilla.  
Turn into a greased 11 by  
7 by 2-inch baking dish.  
Bake one hour at 350  
degrees. Serve plain or  
with whipped topping.

## Fruit Cocktail Cake

**RUBY BLACK**  
Route 2, Box 62  
Twin Falls

2 eggs  
1 1/2 cups sugar  
2 cups flour  
2 teaspoons soda  
2 cups fruit cocktail  
Mix eggs and sugar, then  
add other ingredients and  
mix by hand. Pour into 9 by  
13-inch greased pan.  
Spread with 1/2 cup brown

sugar and 1 cup chopped  
nuts. Bake for 55 minutes  
at 325 degrees.

## ICING

1/2 cup sugar  
1/2 cup condensed milk  
1/2 cup margarine  
Mix and boil for two  
minutes. Add 1 cup of  
coconut to boiled mixture.  
Pour over cake while hot.  
Put under broiler for a few  
minutes to brown.

## Fresh Apple Spice Cake

**MRS. LEE  
CHOJNACKY**  
Route 1, Box 246  
Jerome

1 1/2 cups chopped peeled  
apples  
1 cup sugar  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon allspice  
Mix and let stand for one  
hour. Add 1/2 cup cooking  
oil and 1 egg.

Sift:  
1 1/2 cups flour  
1 teaspoon soda  
1/2 teaspoon salt  
Add to other mixture,  
stirring with spoon just  
until blended. Add 1/2 cup  
raisins and 1/2 cup nuts if  
desired.  
Bake 40 minutes at 325  
degrees in greased and  
floured loaf pan.

## PRICE HARDWARE

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# PRICE

## HARDWARE CO.

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## Rhubarb Raisin Upside Down Cake

EDITH GARRER  
Box 61  
Ellen

2 tablespoons butter  
1/2 cup sugar  
2 cups rhubarb, cut  
1/2 cup raisins  
Cover rhubarb with  
boiling water. Let stand 5  
minutes, drain.  
Spread melted butter  
over bottom of 8 by 8-inch  
pan. Sprinkle with sugar.  
Add rhubarb and raisins,  
then cover with the  
following cake batter:

1 1/2 cups flour  
1/2 cup sugar  
3 teaspoons baking powder  
1 egg  
1/2 cup milk  
3 tablespoons melted  
shortening  
Sift dry ingredients  
together. Beat egg and add  
milk and shortening. Stir  
into dry ingredients,  
mixing only enough to  
combine.  
Bake at 400 degrees for 25  
minutes. Serve hot with  
cream.

## Orange Slice Cake

DIANE MIKESSELL  
211 Main  
Hagerman

3 1/2 to 4 1/2 cups flour  
1/2 teaspoon salt  
Mix and add half of the  
mixture to the following:  
1 pound orange sliced  
candy, chopped  
1/2 pound pitted dates,  
chopped  
1 cup chopped walnuts  
1 can flaked coconut  
Set aside.  
Mix together 1 cup  
butter. Add 2 cups sugar  
gradually, beating well.  
Add 4 eggs, one at a time.  
Combine 1 teaspoon soda  
with 1/2 cup buttermilk. Add  
to the above mixture.  
Alternating with flour  
mixture and candy mix-  
ture. Beat well.

## Harvey Wallbanger Cake

MRS. RON EMERSON  
809 Elm St. N.  
Twin Falls

1 pkg. orange cake mix  
1 small pkg. instant vanilla  
pudding  
4 eggs  
1/2 cup oil  
3/4 cup Harvey Wallbanger  
mix or 2 ounces vodka and  
2 ounces Neopolitan  
liqueur.  
Mix and pour into  
greased and floured bundt  
pan. Bake for 45 minutes at  
350 degrees. Cool 15  
minutes in pan, then turn  
out onto rack.  
FROSTING  
1 cup powdered sugar  
1 tablespoon orange juice  
2 tablespoons Harvey  
Wallbanger  
stirring constantly, 10  
minutes. Drizzle over  
warm cake.

## Easy Chocolate Sheet Cake

CAROLYN KEMPER  
Route 4, Box 158  
Buhl

2 sticks margarine  
1 cup water  
4 tablespoons cocoa  
Melt together in  
saucepan  
2 cups flour  
1 1/2 cups sugar  
2 eggs  
1/2 cup oatmeal  
1 teaspoon vanilla  
1 teaspoon soda  
1/2 cup buttermilk  
Mix together in bowl.  
Add hot mixture. Mix and  
pour into greased 11 1/2 by  
17 1/2-inch cookie sheet.  
Bake 20 minutes at 325  
degrees.

FROSTING  
1 stick margarine  
1 teaspoon vanilla  
6 tablespoons milk  
3 tablespoons cocoa  
Melt in saucepan. Add 2  
cups powdered sugar.  
Spread on cake im-  
mediately.

## Zucchini Cake

JOLENE NORMAN  
715 Eastland Dr.  
Twin Falls

2 cups flour  
2 cups sugar  
1 cup oil  
2 teaspoons soda  
2 teaspoons salt  
2 teaspoons cinnamon  
4 eggs  
3 cups grated zucchini  
squash  
1 cup chopped nuts

Mix dry ingredients  
together. Add oil and mix  
well. Add eggs one at a  
time. Mix well and add  
zucchini and nuts. Bake at  
350 degrees for 25 to 30  
minutes.

### ICING

1 pkg. powdered sugar  
1 cube margarine  
1 8-ounce pkg. cream  
cheese  
2 teaspoons vanilla  
Cream sugar and cream  
cheese. Add butter, then  
vanilla. Nuts or coconut  
may be added as desired.

## Pumpkin Cake

DEBBIE OLIVER  
Route 2, Box 50  
Twin Falls

3 cups flour  
3 teaspoons soda  
3 teaspoons cinnamon  
1 1/2 teaspoons baking  
powder  
1 1/2 teaspoons allspice  
1/2 teaspoon salt  
6 eggs  
3 cups sugar  
1 1/2 cups vegetable oil  
3 cups fresh pumpkin or 1

large can  
In a large bowl, beat  
eggs, sugar, oil and  
pumpkin until smooth. Stir  
the flour, soda, spices,  
baking powder and salt  
add to first mixture.  
Blend well and put into a  
greased loaf pan or two 8  
inch layer pans. Bake in a  
350 degree oven for 35 to 40  
minutes, or until done.  
May be made ahead, and  
frozen.

## Texas Pecan Cake

ELNORA BRADLEY  
Lary J. 118, Route 4  
Twin Falls

1 pound margarine  
1 1/2 ounces pure lemon  
extract  
1 pound chopped pecans  
1 pound brown sugar  
8 ounces glazed green  
cherries  
8 ounces glazed pineapple  
6 large eggs  
4 cups flour  
1 teaspoon baking powder

Dredge fruit and nuts in 2  
cups of flour.  
Cream margarine and  
sugar. Add egg yolks one at  
a time, alternately with  
flour and baking powder.  
Mix in dredged fruit and  
nuts. Add extract.  
Fold in egg whites, which  
have been beaten stiff.  
Chill overnight.  
Pack into two loaf pans  
lined with brown paper.  
Bake at 300 degrees for 3  
hours.

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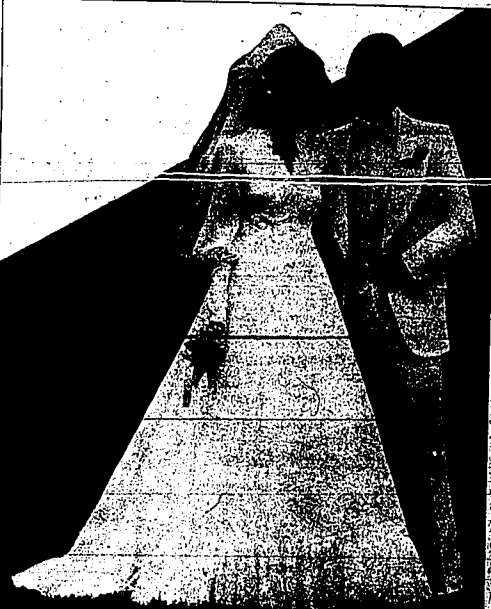
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IN THE LYNNWOOD  
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# Genuine Basque cook par excellence

By WILLETTA WÄRBERG

TWIN FALLS — "When one boils it down, Basque cookery is not really much different than any other cookery of Northeastern Spain or Northwestern France or the combination thereof because that's where my people, the Basques, originate," says Maggie Gandiaga Neville of Twin Falls.

She declares that the authentic things she likes to make were taught to her by her grandmother who was born in the old country. "Apparently the terrain is that part of the world where Grandmother grew up was mainly

plains, rolling Pyrenees Mountains and perfect for raising sheep and cattle. Basque country is not dissimilar to what we have here in Idaho," she claims.

Maggie, mother of 5, is a trained physical therapist and still practices part-time. She's also a decorator and spends a great part of her extra time with her many church activities. Her favorite hobby is experimenting with food. She says that her insurance broker husband, Doug, and hungry children are her stimuli. "One day when my youngest who's 5 years old, is

self-sufficient, I want to do more inventive cooking because I like to play around with food, always have and always will . . . just much more than I manage to do now. As far as my therapy career goes, I'll continue it on a full-time basis if I can," she informed me.

Sensitive-taste-budded Maggie is one of those special people who can instantly sense what's right when she cooks. "It's really hard to measure everything. I can usually guess right with seasoning. It's funny but I can almost taste what I'm doing without

actually tasting," she states. Not every good cook can claim this attribute. That's probably why Maggie Neville is so petite.

Following are three of her "measured" real, honest-to-goodness Basque recipes.

## BERRACASOPA (Garlic Soup)

- 6 Tbsp. vegetable oil
- 1 large clove garlic, peeled
- 3 slices bread, toasted and cubed
- 4 cups water
- salt and pepper to season
- 2 eggs, beaten

In soup pot, heat oil; add garlic and brown it. Add cubed bread and stir in water. Season to taste with salt and pepper. Simmer 10 minutes. Remove from heat and quickly stir in beaten eggs. Serve immediately in warmed soup bowls. Makes 4 servings.

## KESACUMAU (Flan)

- ½ cup sugar
- 3 eggs
- 4 Tbsp. more sugar
- ¼ tsp. salt
- ½ tsp. vanilla extract
- 2 cups scalded milk

Preheat oven to 300 degrees F. Put ½ cup sugar in 1-quart metal mold or baking pan. Put over heat and burn sugar slightly and roll it over bottom of mold or pan. In mixing bowl, beat together eggs, 4 Tbsp. sugar, salt and vanilla extract. When well blended, slowly add, beating constantly, the scalded milk.

Pour mixture into sugar-coated baking mold or pan. Put filled cooking utensil into larger pan which contains at least 1-inch of hot water. Bake 1 hour. Remove from oven and allow to cool. When cool, place serving plate over top of kesacumau; shake it gently and then turn upside down. Dessert should drop out easily.

Makes 4 to 6 servings.

## LENGUA EN SALSA BLANCA

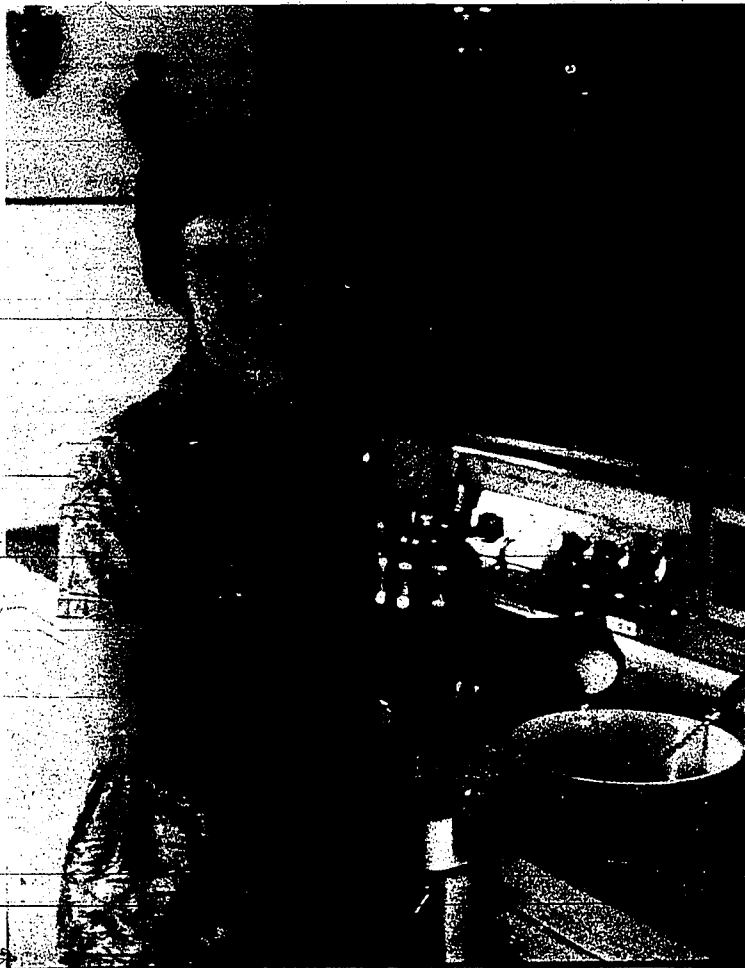
(Tongue in White Sauce)

- 1 fresh beef tongue, cooked in water until tender, peeled and thinly sliced
- 2 eggs, beaten with ½ tsp. water
- 1 tsp. salt
- ½ tsp. pepper
- ½ cup flour
- vegetable oil to cover bottom of fry pan
- 2 Tbsp. more vegetable oil
- ½ cup chopped onion
- 2 Tbsp. chopped parsley
- 3 Tbsp. more flour
- 2½ to 3 cups water (amount depends on the amount of tongue)

Preheat oven to 375 degrees F. Dip slices of cooked beef tongue in beaten egg. Then dip egg-coated tongue slices in mixture of salt, pepper and flour; let stand at room temperature for at least 30 minutes to allow flour coating to dry slightly. In large fry pan pour enough vegetable oil to completely coat bottom. Add tongue slices and brown them on both sides. Add more oil when necessary. Place browned tongue slices in casserole in layers.

When all of tongue is fried, put 2 Tbsp. vegetable oil, chopped onion and parsley, the 3 Tbsp. flour and the water in fry pan and cook, stirring until slightly thickened. Strain sauce over browned tongue slices and bake 30 minutes or until bubbly. Sprinkle some of the strained off chopped onion and parsley over top and serve.

Makes 4 to 6 servings.



Recipes handed down by her grandmother are favorites of Maggie Gandiaga Neville



# Cakes

## Rhubarb Cake

**FERN WARE**  
949 Bracken St. N.  
Twin Falls

1½ cups sugar  
½ cup shortening  
1 beaten egg  
Cream together and set aside.  
1 teaspoon soda  
2 cups flour  
½ teaspoon salt  
Add to creamed mixture, alternately with 1 cup sour milk. Then add 2 cups cut rhubarb and ½ cup nuts. Blend lightly, but well.  
Pour into 8 by 12-inch loaf pan which has been greased and floured.  
Sprinkle over top of batter:  
¼ cup sugar mixed with ½ teaspoon cinnamon. Bake for 30 to 40 minutes at 350 degrees.

## Hotday Rum Cheese Cake

**BOBBIE SHERWOOD**  
838 Mountain View Dr.  
Twin Falls

11 double graham crackers  
5 tablespoons butter  
Crush crackers, mix with softened butter. Press into deep 9-inch pie plate. Set aside.  
2 8-ounce pkgs. cream cheese  
2 eggs  
½ cup sugar  
1 teaspoon vanilla  
1 teaspoon rum (flavoring or 2 tablespoons dark rum)  
Mix above in electric mixer until smooth. Gently pour over cheese mixture. Chill 8 hours or overnight. Serves 8.  
1 teaspoon vanilla  
1 teaspoon rum (flavoring or 2 tablespoons dark rum)  
Mix above in electric mixer until smooth. Gently pour over cheese mixture. Chill 8 hours or overnight. Serves 8.

## Rich Pumpkin Cake

**SUSAN NUNES**  
Box 643  
Filer

2 cups flour  
1 teaspoon baking powder  
2 teaspoons soda  
1 teaspoon salt  
1 teaspoon allspice  
3 teaspoons cinnamon  
2 cups sugar  
1½ cups cooking oil  
2 cups pumpkin  
4 eggs  
2 teaspoons vanilla  
1 cup walnuts or pecans  
1 cup raisins  
1 small can crushed pineapple, drained  
Sift together flour, baking powder, soda, salt,

allspice, cinnamon and sugar. Mix sifted ingredients with cooking oil, pumpkin and beat in eggs, one at a time. Add vanilla, nuts, raisins and pineapple. Mix thoroughly. Pour into greased and floured tube pan. Bake 1 hour at 350 degrees.

**ICING**  
18-ounce cream cheese  
¼ pound margarine  
1 box powdered sugar  
¼ teaspoon salt  
½ cup nuts  
½ teaspoon vanilla  
Mix cheese and margarine. Blend in remaining ingredients.

## Bread

### Whole Grain Mix

**CLAIR MAJORS**  
814 Michigan  
Gooding

8 cups wholewheat or rye flour  
3 cups rolled oats  
1 tablespoon salt  
3 tablespoons baking powder  
1 tablespoon sugar  
2 cups powdered milk  
Mix all ingredients together thoroughly. Makes one coffee can full.

**To Use:**  
**BISCUITS**  
2½ cups mix  
¼ cup fat  
¼ cup liquid

Bake at 400 degrees for 12 minutes.

### HOT CAKES

3 cups mix  
3 tablespoons oil  
1 egg  
2½ cups liquid  
1 tablespoon honey

**MUFFINS**  
2½ cups mix  
3 tablespoons oil  
1 cup liquid  
1 egg  
1 tablespoon honey  
Bake for 25 minutes at 400 degrees. (For variety, use fruit juice, applesauce, mashed bananas, etc., for part of the liquid).

## Pilgrim Pumpkin Cake

**MRS. DALE VAWSER**  
Box 21  
Kimberly

1 box Honey Spice or Spice cake mix  
2 cups solid pack pumpkin  
2 teaspoons soda  
2 eggs  
½ cup water  
½ cup nuts  
½ cup raisins

Heat oven to 350 degrees. Combine all ingredients except nuts and raisins and mix about one minute on low speed of mixer. Then mix four minutes on medium speed. Add nuts and raisins last. Stir gently.  
Pour into greased and floured oblong pan. Bake 45

to 50 minutes. Serve warm with the following:  
**PENGUIN CREAM TOPPING**  
1 cup whipping cream  
¼ cup brown sugar  
1 teaspoon vanilla  
1 teaspoon rum flavoring  
Beat whipping cream until thick. Add other ingredients.

## Louisiana Cajun Cake

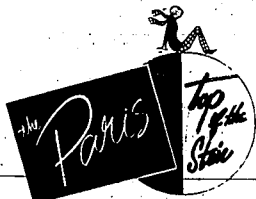
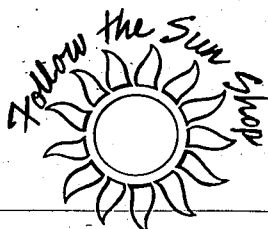
**DIANE MIKESSELL**  
211 Main  
Hagerman

1½ cups sugar  
3 eggs  
1 17-ounce can crushed pineapple undrained  
2 cups flour  
1½ teaspoons soda  
½ teaspoon salt  
Beat eggs with sugar.

Add pineapple. Add dry ingredients.  
Pour into a 9 by 13-inch greased and floured pan. Bake 40 minutes at 350 degrees.  
**FROSTING**  
1 cup brown sugar  
1 cube margarine  
½ cup cream  
Boil slowly for 10

minutes, stirring constantly.  
Stir in:  
1 cup chopped pecans or walnuts  
1 cup coconut  
Spread on warm cake. Or you may poke holes in cake before spreading the frosting.

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# Candy

## Chocolate Cherry Creams

**JOANN SHOTWELL**  
Route 4  
Twin Falls  
1 pkg. chocolate chips (6 oz.)  
1/2 cup evaporated milk  
2 1/2 cups sifted powdered sugar  
1/2 cup maraschino cherries, diced  
1/4 cup chopped walnuts  
1 1/2 cups coconut  
Blend milk and chocolate chips and heat very slowly until chocolate is melted. Add sugar, nuts and drained, diced cherries. Mix thoroughly. Chill at least one hour. Roll into small balls and roll in coconut.

## Happy Kids Peanut Butter Fudge

**MRS. MAX DIETRICH**  
617 Main St., Apt. 8  
Buhl

1/2 cup margarine  
1/2 cup clear corn syrup  
3/4 cup creamy or chunk style peanut butter  
1/2 teaspoon salt  
1 teaspoon vanilla  
4 1/2 cups sifted powdered sugar  
3/4 cup chopped nuts  
Blend margarine, corn syrup, peanut butter, salt and vanilla in large mixing bowl. Stir in powdered sugar gradually. Turn on board and knead until blended and smooth. Add nuts gradually, pressing and kneading them into the

candy. Press out with hands or rolling pin into a square 1/2-inch thick. Cut into serving pieces. Makes about two pounds of uncooked, easy fudge.

## Old English Toffee

**ELNOR WOOD**  
743 Del Mar Dr.  
Twin Falls

P Place in heavy saucepan:  
1/2 pound butter  
1 cup sugar  
1 cup corn syrup, light or dark

Bring to a boil over low heat, stirring constantly. Continue to cook until mixture reaches soft ball stage (240 degrees

Fahrenheit).

Remove from heat. Gradually add, while stirring, 1 can sweetened condensed milk. Return to heat until mixture reaches hard crack stage (300 degrees Fahrenheit).

Remove from heat. Pour into greased jelly roll pan. Sprinkle 1/2 cup chopped pecans. Cool thoroughly and break into pieces. Makes about 2 1/2 pounds.

## Sun-Kissed

### Divinity

**COLLEEN ALLEN**  
Route 3  
Rupert

3 cups sugar  
1/2 cup light corn syrup  
1/2 cup water  
3 eggs whites  
1 package orange Kool-Aid

Cook first three ingredients to hard crack stage (390 degrees). Beat egg whites stiff and fold in Kool-Aid, then add hot syrup mixture, beating constantly until it holds its shape when dropped from spoon.

Swirl from teaspoon onto waxed paper. Nuts may be added if desired.

## Candied Caramel Apples

**OLLIMAE ARMSTRONG**  
Twin Falls

1 can sweetened condensed milk  
1 cup sugar  
1/2 cup white corn syrup  
1/4 teaspoon salt  
Mix thoroughly and cook

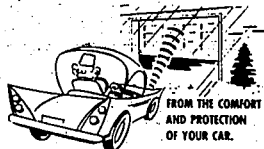
at medium heat, stirring constantly, until soft ball stage is reached. Flecks of brown formed in mixture during cooking makes the golden brown color.

Covers about 10 small apples.



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Monday, April 25, 1977, Times-News, Twin Falls, Idaho, 9

## Peanut Clusters

**MRS. ROSS MEDLEY**  
141 Taylor  
Kimberly

1 pkg. milk-chocolate pudding mix (3 1/2 oz.)  
1 cup sugar  
1/2 cup evaporated milk  
1 tablespoon margarine  
1 cup salted peanuts  
1 teaspoon vanilla  
In heavy saucepan, combine pudding mix, sugar, milk and

margarine. Cook and stir over medium heat until mixture comes to a boil. Boil 3-5 minutes - Remove from heat and quickly add peanuts and vanilla. Beat by hand until candy thickens and begins to lose its gloss. Drop by teaspoons into clusters on waxed paper. (If darker chocolate is desired, use chocolate pudding mix.)

## Grape Fudge

**CATHERINE MARTIN**  
717 Main St.  
Buhl

4 cups grape pulp  
1 cup raisins  
4 cups sugar  
1 cup crushed walnuts  
Put pulp through a food press or very fine colander. Boil pulp and add raisins.

When it boils up again, add sugar slowly, stirring constantly. Boil for five minutes, remove from heat. Add nuts. Stir and pour into sterilized jars and seal with paraffin. This is a good recipe to use pulp when making grape jelly.

## Casseroles

### Lumberjack Beans

**MRS. CLYDE JOHNSON**  
Rodeo Haven

In bottom of loaf pan put:  
3 slices cut-up bacon  
2 finely cut onions  
1 teaspoon salt

1/2 teaspoon pepper  
1 1/2-ounce can tomatoes  
1 1/2-ounce can kidney beans  
Bake at 350 degrees for one hour, or until dry looking.

### Golden Cheese Bake

**MRS. P. FISHER**  
244 Fourth Ave. E.  
Twin Falls

2 cups cooked rice  
3 cups shredded carrots  
2 cups grated American cheese  
2 beaten eggs  
2 tablespoons minced onion  
1/2 cup milk

salt and pepper  
Combine rice, carrots, 1 1/2 cups cheese, milk, eggs, onion and seasoning. Pour into greased 1 1/2 quart baking dish. Sprinkle with remaining 1/2 cup cheese. Bake one hour at 350 degrees. Makes six servings.

# Casseroles

## Tuna

### Tetrazzini

MRS. JOHN URIE

Route 1

Eden

4 ounces spaghetti  
1 can cream of celery soup  
1/2 can milk  
2 7-ounce cans tuna,  
drained and flaked  
1 3-ounce can sliced  
mushrooms, undrained  
1/2 cup chopped onion  
1/4 cup sliced ripe olives  
8 ounces natural cheddar  
cheese, shredded

Break spaghetti into 2-  
inch pieces, cook and  
drain. Stir in soup and  
milk. Add remaining  
ingredients, reserving 1/2  
cup cheese for topping. Mix  
lightly. Pour into 1 1/2-quart  
casserole.

Bake for 45 minutes at  
350 degrees. Top with  
remaining cheese and  
return to oven to melt  
cheese. Makes 6 to 8 ser-  
vings.

## Chinese Casserole

ARDITH WHEELER

Route 1

Hansen

2 1/2 cups chow mein noodles  
1 can Chinese vegetables  
1 can tomato soup  
1 can cream of mushroom  
soup  
1 can water  
1 can sliced water chest-  
nuts  
2 tablespoons soy sauce  
1 cup sliced mushrooms

1 cup chopped celery  
1 cup diced onion  
2 pounds lean ground beef  
1/2 cup broken cashew nuts  
Brown ground beef and  
separate into 1 bite-sized  
pieces. Add onions and  
celery. Simmer until  
tender. Combine with all  
other ingredients and bake  
in well greased 9 1/2 by 17-  
inch pan for one hour at 350  
degrees.

## Pigs In Blanket

STEVE BARTAK

261 Borah St. W.

Twin Falls

1 cup uncooked rice  
1 egg  
1 head cabbage  
salt and pepper  
1/2 cup chopped onion  
1 large can sauerkraut  
1 1/2 pounds ground pork  
1 clove garlic  
Soften rice in hot water.  
Pre-cook cabbage until soft.

and limp. Drain and cool.  
Separate leaves. Mix meat  
and rice together, add egg  
and onion and mix well.  
Fill cabbage leaves with  
mixture. Roll and seal ends  
well. Fill pan with layers of  
sauerkraut and layer of  
cabbage rolls. Cover with  
water, cook slowly in  
covered pan about 1 1/2  
hours. Serves 5 to 7.

## Breakfast Casserole

GERALDINE COOK

Route 1, Box 119

Paul

Butter bottom of baking  
pan.  
Lay 1 layer of sliced bread,  
crusts removed  
Over the bread add:  
8 slices sharp American  
cheese  
1 layer frozen cooked  
broccoli  
1 layer thin sliced ham

1 layer mushrooms  
Repeat entire process  
again, making 2 layers of  
everything.  
Mix:  
6 eggs  
1 tablespoon minced onion  
3/4 cup milk  
1/2 teaspoon salt  
1/2 teaspoon dry mustard  
Put over casserole. Let  
set overnight in  
refrigerator. Bake 50 to 60  
minutes at 350 degrees.

## Erin's Irish Casserole

MRS. P. FISHER

346 Fourth Ave. E.

Twin Falls

1 can (1 pound) salmon,  
drained  
4 eggs  
1/4 cup chopped onions  
1/2 cup chopped celery  
2 cups milk  
1 1/4 teaspoons salt  
1/4 teaspoon dried dill weed  
1/4 teaspoon pepper  
6 cups sliced potatoes  
In large bowl, combine  
salmon, onion, celery,  
eggs, milk, 1/2 teaspoon  
salt, dill and pepper. Mix  
well.

Place half of the potatoes  
in greased 1 1/2-quart  
casserole. Sprinkle with 1/2  
teaspoon salt and spread  
half of salmon mixture  
over potatoes. Repeat with  
remaining potatoes, salt  
and salmon.

Bake uncovered at 350  
degrees for one hour and 15  
minutes, or until potatoes  
are tender when pierced  
with fork. Remove from

oven. Let stand five  
minutes before serving.

## Hot Dog Hash

LULU JOHNSON

Route 1

Hansen

6 Wieners, ground in food  
chopper  
10 crackers, pulled into  
crumbs  
1/2 cup diced onion  
1 stalk diced celery  
1 egg  
salt and pepper  
Sprinkle small amount of  
garlic salt in mixture, and 1  
teaspoon horseradish  
mustard. Mix all  
ingredients together. Bake  
in oven for 20 minutes at  
350 degrees.

## Asparagus-Macaroni Casserole

MRS. SAMUEL JONES

711 Elm St. N.

Kimberly

1 cup cooked macaroni  
2 cups cooked asparagus  
1/2 cup milk  
1/2 teaspoon salt  
Pour half of the above  
mixture into casserole,  
arranging asparagus  
spears attractively. Cover  
thickly with slices of  
longhorn cheese. Pour  
remaining macaroni  
mixture over cheese.  
Arrange more longhorn

cheese, slices on top.  
Pepper mill pepper on top.  
Bake at 350 degrees until  
cheese is melted.

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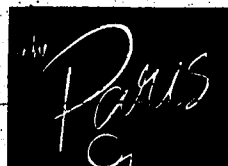
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*Top  
of the  
Star*



# Casseroles

## Tuna

### Tetrazzini

MRS. JOHN URIE

Route 1

Eden

4 ounces spaghetti  
1 can cream of celery soup  
1/2 can milk  
3 7-ounce cans tuna, drained and flaked  
1 3-ounce can sliced mushrooms, undrained  
1/2 cup chopped onion  
1/2 cup sliced ripe olives  
8 ounces natural cheddar cheese, shredded

Break spaghetti into 2-inch pieces, cook and drain. Stir in soup and milk. Add remaining ingredients, reserving 1/2 cup cheese for topping. Mix lightly. Pour into 1 1/2-quart casserole.

Bake for 45 minutes at 350 degrees. Top with remaining cheese and return to oven to melt cheese. Makes 6 to 8 servings.

## Erin's Irish Casserole

MRS. P. FISHER

246 Fourth Ave. E.

Twin Falls

1 can (1 pound) salmon, drained  
4 eggs  
1/2 cup chopped onions  
1/2 cup chopped celery  
2 cups milk  
1 1/2 teaspoons salt  
1/2 teaspoon dried dill weed  
1/4 teaspoon pepper  
6 cups sliced potatoes

In large bowl, combine salmon, onion, celery, eggs, milk, 1/2 teaspoon salt, dill and pepper. Mix well.

Place half of the potatoes in greased 1 1/2-quart casserole. Sprinkle with 1/2 teaspoon salt and spread half of salmon mixture over potatoes. Repeat with remaining potatoes, salt and salmon.

Bake uncovered at 350 degrees for one hour and 15 minutes or until potatoes are tender when pierced with fork. Remove from

oven. Let stand five minutes before serving.

## Hot Dog Hash

LULU JOHNSON

Route 1

Hansen

6 wieners, ground in food chopper  
10 crackers, rolled into crumbs  
1/2 cup diced onion  
1 stalk diced celery  
1 egg  
salt and pepper  
Sprinkle small amount of garlic salt in mixture, and 1 teaspoon horseradish mustard. Mix all ingredients together. Bake in oven for 20 minutes at 350 degrees.

## Asparagus-Macaroni Casserole

MRS. SAMUEL JONES

711 Elm St. N.

Kimberly

1 cup cooked macaroni  
2 cups cooked asparagus  
1/2 cup milk  
1/2 teaspoon salt

Pour half of the above mixture into casserole, arranging asparagus spears attractively. Cover thickly with slices of longhorn cheese. Pour remaining macaroni mixture over cheese. Arrange more longhorn

cheese slices on top. Pepper mill pepper on top. Bake at 350 degrees until cheese is melted.

News  
tips

733-0931

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Kitchens Planned  
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## Chinese Casserole

ARDITH WHEELER

Route 1

Hansen

2 1/2 cups chow mein noodles  
1 can Chinese vegetables  
1 can tomato soup  
1 can cream of mushroom soup  
1 can water  
1 can sliced water chestnuts  
2 tablespoons soy sauce  
1 cup sliced mushrooms

1 cup chopped celery  
1 cup diced onion  
2 pounds lean ground beef  
1/2 cup broken cashew nuts  
Brown ground beef and separate into bite-sized pieces. Add onions and celery. Simmer until tender. Combine with all other ingredients and bake in well greased 9 1/2 by 17-inch pan for one hour at 350 degrees.

## Pigs In Blanket

STEVE BARTAK

261 Borah St. W.

Twin Falls

1 cup uncooked rice  
1 egg  
1 head cabbage  
salt and pepper  
1/2 cup chopped onion  
1 large can sauerkraut  
1 1/2 pounds ground pork  
1 clove garlic  
Soften rice in hot water. Pre-cook cabbage until soft

and limp. Drain and cool. Separate leaves. Mix meat and rice together, add egg and onion and mix well.

Fill cabbage leaves with mixture. Roll and seal ends well. Fill pan with layers of sauerkraut and layer of cabbage rolls. Cover with water, cook slowly in covered pan about 1 1/2 hours. Serves 5 to 7.

## Breakfast Casserole

GERALDINE COOK

Route 1, Box 119

Paul

Butter-bottom-of-baking pan.  
Lay 1 layer of sliced bread, crusts removed.  
Over the bread add:  
8 slices sharp American cheese  
1 layer frozen cooked broccoli  
1 layer thin sliced ham

1 layer mushrooms  
Repeat entire process again, making 2 layers of everything.

Mix:

6 eggs  
1 tablespoon minced onion  
3/4 cup milk  
1/2 teaspoon salt  
1/2 teaspoon dry mustard

Pour over casserole. Let set overnight in refrigerator. Bake 50 to 60 minutes at 350 degrees.



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the Paris

top  
of the  
Stair

# Beverly's a 'something special' cook

By WILLET TA WARBERG

TWIN FALLS — One doesn't have to be around Twin Falls' Beverly Henderson more than five minutes before her enthusiasm bug bites you.

This young and lovely Texas born and raised lady literally bubbles over with exciting ideas for absolutely everything she does. And, everything she does seems somehow to be something special. Take for instance her two very favorite hobbies — playing tennis and locating unusual foods and dishes to cook up.

When asked what provokes her passion for every undertaking, she explained, "I guess I just inherited it. If there is such a thing to inherit, I can't ever remember waking up in the morning without excitement and anticipation for the special things to happen during the new day. My husband, Kent, and our two little ones are the same way. There's a dull side and a bright side to everything."

If I look for the shiny side, I usually find it and if it's hard to find, I help it along a little bit. Evidence of Beverly's vivacious attitude with all she touches is her landscaping of the green chili pepper garden in the backyard. "Because of our large picture windows at the rear of our house, we and every visitor have to see them growing and the peppers might as well be inviting to look at," she says.

Beverly is an ardent and exceptional tennis player. In fact, she teaches tennis in the summer. Tennis she knows was an inherited love. Her grandfather actually died on a tennis court, and, everybody in her family loves to play tennis. With regard to her interest in cooking unusual foods and dishes she states, "there are so many foods and varieties of recipes for cooking them which are seldom used because people are lazy or not daring enough to try something new and different. My mother and grandmothers always had surprises for me when I was young. I find myself now trying to come up constantly with a diverse food schedule the way they did. My husband and children have come to sort of expect something new a few times a week so it is an undeniable challenge for my kitchen behavior."

Beverly claims that she has no trouble coming up with the unusual because, as she says, "the United States is the best melting pot of

cuisines in the world and one doesn't have to look very hard to find the unusual." Here are two of her Texan-Mexican dishes which she says neither side can take credit for because all ingredients are available in both places.

## CRUST FOR GREEN CHILI QUICHE LORRAINE

2 cups flour  
1 tsp. sugar  
1 tsp. salt  
3/4 cup vegetable shortening  
1 egg, beaten  
3 Tbsp. water  
1 tsp. vinegar

Sift together the flour, sugar and salt. With pastry cutter or two knives, cut in vegetable shortening until crumbly. Beat together the beaten egg, water and vinegar; add slowly to flour mixture, tossing lightly with a fork.

Mixture should be damp enough to hold together. If necessary add a few drops more water. Let crust mixture stand at least 1/2 an hour before rolling it out.

## GREEN CHILI QUICHE LORRAINE

1 crust recipe (see preceding recipe)  
2 cups drained green chilis  
8 slices bacon, fried crisp and crumbled  
4 Tbsp. flour  
1 lbs. Swiss cheese, grated (can mix Swiss and Jack cheeses)  
pinch each salt and pepper  
2 onions, chopped and sauteed  
2 cups milk, heated  
6 eggs, beaten

Preheat oven to 350°F.  
Line a 13 by 11 or 12-inch, cookie-pan with crust. Put chili and bacon on the crust. Mix together flour and grated cheese. Mix together salt, pepper, onion, heated milk and beaten eggs; slowly mix into flour and cheese mixture. Pour this mixture over chili and bacon in crust.

Bake 28 to 40 minutes, or until quiche is firm like a custard. Serve warm. Makes 40 to 50 2-inch pieces. This dish may be frozen if need be.

## EMPANADAS

1 cup flour, sifted  
1 large package cream cheese  
1 cube butter, softened  
preserves and nuts  
powdered sugar

Preheat oven to 350°F.  
Mix together the above first three ingredients and roll out as you would a



Beverly Henderson's empanadas are a very special treat

pie crust. Use a small glass or cookie cutter and make little circles. Put a dab of preserves and some chopped nuts in the center of each round; fold dough over and fasten edges together by pressing edges with a fork.

Put on cookie sheet and bake 20 minutes. Remove from oven and cooky

sheet to waxed paper. Sprinkle lightly with powdered sugar. Makes a few dozen.

NOTE: This crust can be filled with seasoned crab, shrimp, chicken, turkey, tuna and chopped liver and can be served with a hot vegetable soup.

# Chinese-style Shrimp Toast is snack supreme

Chinese cooking is in! It is an easy, breezy style for the most part because the Chinese like to cook things in the shortest possible time.

Like the French, early Chinese cooks needed to economize on fuel and so from necessity created many of the classic dishes that cook in a hurry. Chinese-style Shrimp Toast is no exception to the rule. This snack superior (or all seasons and occasions requires about 30 seconds in an unusually small

amount of hot fat.

Spread the triangles ahead if you wish and at serving time turn them out hot, crisp — and fast. The recipe, adapted to easy, handy canned shrimp, is one to cherish and pass along with pride.

## SHRIMP TOAST

2 cans (4 1/2 ounces each) shrimp  
1/2 cup finely chopped water chestnuts or celery  
1 tablespoon cornstarch

2 eggs  
1/2 teaspoon sugar  
1/2 teaspoon soy sauce  
6 slices two-day old bread, crusts removed.

Drain shrimp and chop coarsely. Combine with water chestnuts or celery, cornstarch, eggs, sugar, and soy sauce. Mix well and spread evenly over the bread all the way to the edges. Cut each slice into triangles.

Fill a heavy skillet with cooking oil to a depth of one inch and heat oil to about 375 degrees or until, by test, it will quickly brown a small piece of stale bread. Lower the filled bread, shrimp side down, into the hot oil and fry about 15 seconds. Turn and fry on the other side a few seconds or until golden brown. Drain on absorbent paper. Serve hot.

Makes 12 servings.

# Dot's favorite taste best second day

By WILLETTA WARBERG

TWIN FALLS — "Just what I'm doing now is what I have really wanted to do all of my life and it has taken me plenty of years and hard work to get to this point," says Dorothy Loder of Twin Falls. What's Dot doing? She's working full time as a registered-nurse-supervisor in a nursing home, she's oil painting portraits for pleasure as well as for money-making assignments and she experiments with international cooking.

Dot's a never-tiring lady. Her postal clerk husband, Harvey, who was present when the interview and tastest took place, claims that it's hard to keep up with her. "She's always doing something creative. If she's finishing a painting assignment, you can pretty much bet that she's got something cooking, another row being finished on the afghan she's making for our oldest child and is attaching another piece of carpet sample to the bedroom carpet. She's always doing so many things that it's hard to get her away from her hobbies," he said.

The four Loder children are away from home now... they range in age from 23 to 33 years. So, enjoying Dot's endeavors is pretty much up to Harvey and their many good friends.

Where Dot gets the time to find, let alone to analyze and prepare her fabulous dishes is beyond me. This versatile cook with great flair claims that her very best creations take at least two days of preparation to reach their peak of perfection and that's how she does it. That's quite an unusual secret! "For example," Dot says, "I have just been commissioned to paint a portrait. I have to fill the assignment. I can paint and cook at the same time. Shifting back-and-forth from color selection and application at the easel to smell, taste and appearance control in the kitchen actually helps me be more exact with each because I have room to breathe a little inbetween."

Over the years Dot has built up an enticing international repertoire of recipes that her family loves. She doesn't have fancy names for her recipes — everyone who knows and

relishes them just asks for her 'special' Italian spaghetti sauce or, for instance her 'special' Nova Scotia baked beans. Both recipes appear below.

## 'SPECIAL' ITALIAN SPAGHETTI SAUCE

(This recipe takes 2 days to prepare.)

2 lb. lean ground beef  
4 cloves garlic, peeled and minced  
1 medium-sized onion, peeled and chopped  
1 Tbsp. each marjoram, oregano, sweet basil leaves, Italian seasoning, parsley leaves, red pepper leaves (dried)

salt and pepper to season  
1 can (1 lb. 12 oz.) tomatoes  
1 can (15 oz.) tomato sauce  
1 can (12 oz.) tomato paste  
1 can (16 oz.) Italian-style mushroom sauce  
1 can (1 lb. 12 oz.) tomatoes  
1 can (1 lb.) tomatoes  
1 can (8 oz.) mushrooms pieces  
½ cup grated Parmesan cheese  
3 each, sweet and hot Italian sausages (optional)

In large soup kettle or any large pan, put ground beef, minced garlic, chopped onion, marjoram, oregano, sweet basil, Italian seasoning, parsley, red pepper and salt and pepper to

season. Brown, stirring occasionally 25 minutes or until all red in meat disappears. Stir in one lb., 12 oz. can tomatoes, 15 oz. can tomato sauce, 12 oz. can tomato paste and the can of mushroom sauce. Simmer, stirring occasionally, 25 to 30 minutes. Then add the other cans of tomatoes, the mushrooms, Parmesan cheese and sausages.

Simmer, stirring occasionally 6 to 7 hours. Cool and refrigerate. Next day, simmer, stirring occasionally, 3 hours. Serve on spaghetti.

Makes 8 servings.  
Sauce freezes well.



Creating one of her specialties is Dorothy Loder.

## 'SPECIAL' NOVA SCOTIA BAKED BEANS

(This is Dorothy's mother's recipe. While growing up her mother made it every Saturday night and served brown bread and cole slaw as accompaniments. If there were any beans leftover, Sunday morning came along with warmed-up beans. Beans are made day before meal.)

1 lb. small navy beans, soaked overnight in water to cover

½ lb. diced salt pork or bacon  
2 Tbsp. molasses  
½ cup sugar  
1 medium-sized onion, peeled and chopped  
½ tsp. dry mustard  
1 Tbsp. salt  
¼ cup ketchup  
½ stick margarine  
water to cover

Preheat oven to 350°F. In bean crock put soaked and drained beans, salt pork or bacon, molasses, sugar, chopped onion, dry mustard, salt, ketchup, margarine and water to cover. Cover crock; bake 3 to 4 hours, adding more water as needed. Let beans cool over night.

Next day bake beans uncovered about 2 hours or until bubbly-hot making sure that beans do not dry out. Recipe serves 8.

# Louisiana cook wins \$25,000 for pineapple cake

HONOLULU, Hawaii — When Mrs. Ethel Kilbert, Vacherie, La., was preparing her recipe in the National Pineapple Cooking Classic, she had no idea her efforts would pay off to the tune of \$25,000. The contest in Honolulu was sponsored by the Pineapple Growers Association of Hawaii.

## PINEAPPLE MERINGUE CAKE

1 cup sifted cake flour  
2 teaspoons baking powder  
¼ teaspoon salt  
4 large eggs, separated  
1½ cups sugar

2 teaspoons vanilla  
½ cup shortening  
5 tablespoons milk  
¾ cup finely chopped pecans

## Pineapple Cream Filling

Resift flour with baking powder and salt. Beat egg whites to soft peaks. Gradually beat in 1 cup sugar, continuing to beat until stiff. Fold in 1 teaspoon vanilla. Set aside. Cream shortening with remaining ½ cup sugar well. Beat in egg yolks. Blend in flour mixture alternately with milk. Stir in

remaining teaspoon vanilla. Divide butter evenly between two well-greased and floured 8-inch layer cake pans.

Top each with half the meringue; and sprinkle with pecans. Bake in moderate oven (350-degrees-F) about 40 to 45 minutes, until cake tests done and meringue is a light golden brown. Remove from oven and cool in pans. Loosen edges of cake and meringue with small spatula, and turn out. Place 1 layer, meringue side down, on serving

plate and spread with Pineapple Cream Filling. Top with second layer, meringue side up. Refrigerate several hours or overnight before serving. Makes 1 (8-inch) cake, about 12 servings.

## Pineapple Cream Filling

Drain a 13½ ounce can crushed pineapple well. Beat 1 cup whipping cream with 1½ teaspoons powdered sugar and ¼ teaspoon vanilla until stiff. Fold in well-drained crushed pineapple.





## Chocolate

### Pixies

LINDA McDONALD

53 Adams St.

Kimberly

- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup butter
- 3 squares chocolate
- 2 cups sugar
- 4 unbleached eggs
- 1/2 cup nuts

Sift together dry ingredients. Melt butter and chocolate over water; cool. Mix together chocolate and dry ingredients. Blend in sugar and eggs, one at a time. Add nuts.

Chill 15 minutes. Roll each ball in powdered sugar and bake 10 to 20 minutes at 350 degrees.

## Easter Pastel Cookies

RUBY SCOTT

Route 2

Buhl

- 1/2 cup shortening
- 1/2 cup sugar
- 1 pkg. 3-ounce wild cherry gelatin
- 2 eggs
- 1 cup evaporated milk
- 1 teaspoon baking powder
- 1 cup flaked coconut
- 2 1/2 cups flour

Heat oven to 400 degrees. Mix shortening, sugar, gelatin, milk, eggs. Blend in dry ingredients.

Roll dough into 3/4 inch balls. Place 3 inches apart on ungreased baking sheet. Flatten with glass dipped in granulated sugar.

Bake 6 to 8 minutes. Do not over-brown. Makes about four dozen.

## Chinese Chews

MRS. W. A. MEULLER  
1988 Elizabeth Blvd.  
Twin Falls

- 1 cup flour
- 2 tablespoons sugar
- 1/2 cup butter
- Mix and press in baking pan. Bake until brown at 350 degrees.
- 2 eggs
- 2 tablespoons flour
- 1/2 cup brown sugar
- 1 teaspoon baking powder
- 1/2 cup nuts
- 1 teaspoon vanilla
- 1/2 cup pink salt
- Pour into cooked crust. Return to oven and bake 25 minutes at 350 degrees.
- 1 orange cup

## Orange Carrot Cookies

MRS. GERALDINE H.

Route 1

Boise, Idaho

- 4 cups shredded and cooled carrots
- 1 1/2 cups sugar
- 1/2 cup shortening
- 2 eggs
- 1 cup coconut
- 4 cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons vanilla
- Cream together sugar, shortening and eggs. Add carrots. Sift flour, baking

powder and salt together. Blend. Add coconut and vanilla.

Drop by teaspoon on greased cookie sheet. Bake 12 to 15 minutes at 350 degrees. When cool, frost with orange icing.

### ORANGE ICING

Grate all rind and squeeze juice from one large orange. Add powdered sugar to spreading consistency. (Don't add butter or flavorings.)

## Holiday Cookies

IRENE P. BURKS

Route 3, Box 199

Jerome

- 1 cup sugar
- 1/2 cup butter
- 1 egg
- 1 teaspoon lemon extract
- 1/2 cup flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- Cream first four ingredients until fluffy. Sift dry ingredients and blend in.

For lemon cookies, drop dough by teaspoons on baking sheet. Bake 10 to 12 minutes at 350 degrees.

For sugar cookies, form in balls, roll in granulated sugar and space on pan.

For coconut cookies, roll in coconut.

For filled cookies, make indentations in top of dropped dough. Fill with jam or jelly. Or small gundrop may be used.

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## Chocolate Chip Meringue Bars

SUSAN BORCHARD

Route 1

Wendell

- 1 package fudge cake mix
- 1/2 cup margarine, melted
- 2 eggs
- 1 package fluffy white frosting mix
- 1/2 cup boiling water
- 1/2 cup chopped pecans
- 1/2 cup semi-sweet chocolate bits
- In large mixing bowl, combine cake mix, margarine and eggs. Stir by hand until well combined. Press in ungreased 15 by 10 by 1-inch jelly roll pan or 13 by 9-inch pan.
- Prepare frosting with boiling water as directed on package. Spread on fudge base, keeping frosting about two inches from pan edge. Frosting will spread while baking.

Sprinkle nuts and chocolate bits over

frosting. Bake 25 to 30 minutes at 350 degrees.

## Walnut Sugarplums

DIANE H. MIKESZELL

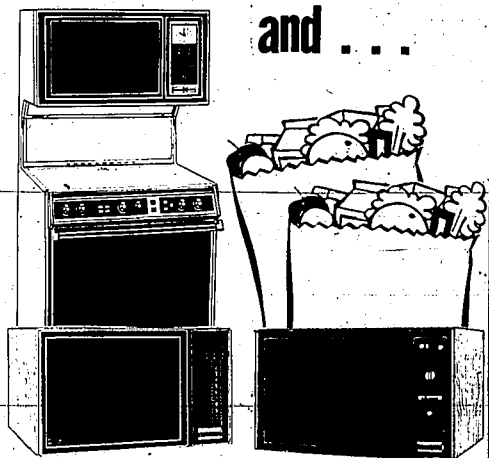
211 Main St.

Hagerman

- 8 ounces chopped dates
- 1 cup seeded muscat raisins
- 4 ounces chopped candied pineapple
- 4 ounces chopped candied citron
- 1/2 cup butter
- 1 cup powdered sugar
- 2 tablespoons light corn syrup
- 1 tablespoon lemon juice
- 1 cup finely chopped candied or crystallized ginger
- 18 ounces shortbread cookies, crushed (about 3 cups)

- 2 teaspoons cinnamon
- 1 cup chopped walnuts
- Cream butter with powdered sugar until fluffy. Beat in corn syrup and lemon juice. Stir in dates and raisins, then pineapple, citron and ginger.
- Mix crushed cookies, cinnamon and chopped walnuts. Sprinkle over fruit mixture. Stir in until evenly blended.
- Press into tray, seal in pan or tray. Cover lightly with waxed paper or transparent wrap. Chill until firm.

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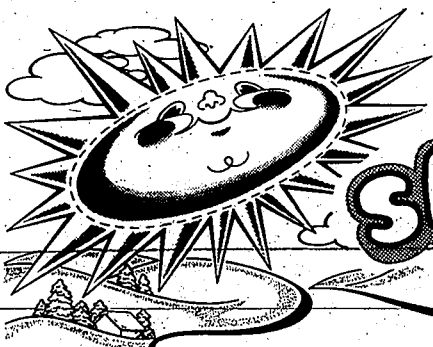
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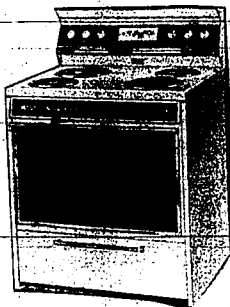
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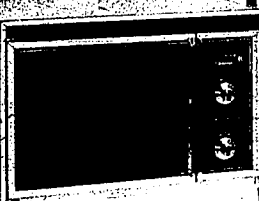
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# Cookies

## Cloud-Nine Cookies

MARI MUFFLEY  
Box 85  
Wendell

1 cup margarine  
1 cup flour  
1/2 cup powdered sugar  
1/2 cup cornstarch  
With electric mixer, mix all ingredients until almost fluffy. Drop in small mounds (about 1/2 teaspoon) one inch apart on ungreased cookie sheet.  
Bake 12 to 15 minutes at 325 degrees. Frost tops with butter cream frosting.

## Fruit and Zucchini Bars

MRS. REX SIMPSON  
Buhl

3/4 cup margarine  
1/2 cup firmly-packed brown sugar  
1/2 cup granulated sugar  
Cream, adding 2 eggs and 1 teaspoon vanilla. Beat until blended.  
1 1/2 cup flour  
1/4 teaspoon salt  
1 1/4 teaspoon baking powder  
Gradually add to creamed mixture. Blend.  
3/4 cup shredded coconut  
1/2 cup chopped dates  
1/4 cup chopped raisins

2 cups ground zucchini  
Stir in, and spread in 10 by 15-inch jelly roll pan. Bake 35 to 40 minutes at 350 degrees.

### TOPPING

1 tablespoon melted margarine  
2 tablespoons milk  
1 teaspoon vanilla  
1/2 teaspoon cinnamon  
1 cup powdered sugar  
Drizzle over warm bar cookies. Sprinkle 1 cup walnuts on top. Cool thoroughly before cutting into bars. Makes about 48.

## Peanut Butter

### Cookies

MRS. H. A. JONES  
817 N. Walnut  
Twin Falls

1 cup shortening  
1/2 teaspoon salt  
1 cup peanut butter  
1 cup granulated sugar  
1 cup brown sugar  
2 eggs well beaten  
1 tablespoon milk  
2 cups flour  
1/2 teaspoon baking soda

Combine shortening, salt and peanut butter. Mix well. Gradually add sugars. Cream thoroughly after each addition. Add eggs and milk, mixing well. Sift together the flour and soda. Blend with first mixture.  
Drop by teaspoons onto greased baking sheet, or roll dough into 1-inch balls. Place on sheets, pressing lightly with fork to flatten.  
Bake at 325 degrees for 15 to 20 minutes. Makes 10 to 12 dozen.

## Maple Nut Drops

LINDA McDONALD  
536 Adams St.  
Kimberly

3/4 cups flour  
1 teaspoon baking powder  
1 teaspoon soda  
1 teaspoon salt  
1 cup butter  
3 unbeaten eggs  
1 cup maple flavored syrup  
1/4 teaspoon maple flavoring  
1/2 cup boiling water  
1 cup dates, cut fine

1 cup pecans  
1/2 cup shredded coconut  
Sift together dry ingredients. Cream butter, eggs, syrup and flavorings. Add dry ingredients and beat well. Add water. Stir in dates, pecans and coconut. Chill one hour.  
Drop by teaspoon onto ungreased cookie sheet. Bake 13 to 16 minutes at 350 degrees.

## Chocolate Cream Drops

TORA DARRINGTON  
337 Blue Lakes Blvd.  
Twin Falls

1/2 cup butter  
1/2 cup shortening  
1/2 teaspoon vanilla  
1 3-ounce pkg. cream cheese  
1 1/2 cups sugar  
2 tablespoons milk  
1 well beaten egg  
1 square unsweetened chocolate  
2/4 cups flour  
1 1/2 teaspoons baking powder

1/2 teaspoon salt  
1/2 cup chopped nuts  
Cream together butter, shortening, vanilla, cream cheese and sugar. Add egg and milk. Stir in cooled melted chocolate.  
Sift together flour, baking powder, salt and add to the batter. Blend well. Stir in nuts.  
Drop by teaspoons on oiled cookie sheet. Bake at 350 degrees for 10 to 15 minutes. Makes five dozen.

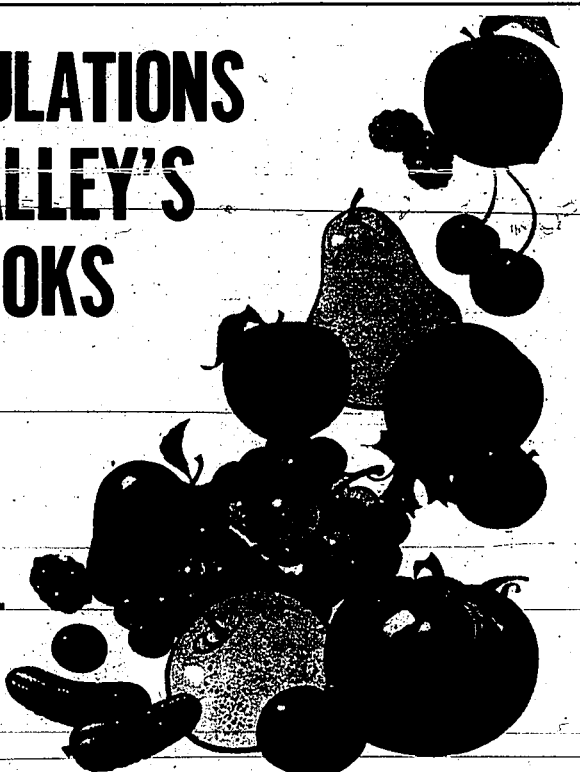
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# Salads

## Cucumbers in Sour Cream

**ARVILLA GOTT**  
Box 43  
Murtzough

2 cups peeled and sliced cucumbers  
1/2 teaspoon salt  
1/2 cup sour cream  
2 teaspoons vinegar  
1/2 teaspoons sugar  
2 teaspoons instant minced onion

1/2 teaspoon dill weed  
dash cayenne pepper  
cracked black pepper  
Place cucumber slices in bowl. Sprinkle with salt and cover with cold water. Refrigerate 30 minutes. Drain well. Combine remaining ingredients and toss lightly. Chill at least one hour before serving.

## Hot Chicken Salad

**IRENE MELTON**  
170 Filer Ave.  
Twin Falls

1 cup cooked diced chicken  
1 cup diced celery  
2 teaspoons diced onion  
1/2 cups cooked rice  
1 can cream of chicken soup  
1 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon lemon juice  
1/2 cup silvered almonds

3/4 cup mayonnaise  
1/4 cup water  
3 hard cooked eggs, diced.  
Put first nine ingredients together. Mix mayonnaise and water together. Add to first mixture. Stir in diced egg lightly.  
Put in baking dish. Top with 1 1/2 cups crushed crinkled potato chips. Bake 15 minutes at 350 degrees.

## Rhubarb Salad

**MRS. ARCIE SALLIE**  
Hansen

2 cups hot, sweetened rhubarb sauce  
2 small boxes raspberry or strawberry gelatin  
2 cups cold water and pineapple juice  
1 small can crushed pineapple, drained  
1 cup chopped nuts  
1 3-ounce pkg. cream cheese, chipped

1/4 cup lemon juice.  
Dissolve gelatin in boiling rhubarb sauce. Add water, pineapple juice and lemon juice. Cool and let thicken slightly.  
Add pineapple, nuts and cheese. Chill until firm. Top with mayonnaise if desired.  
(Cheese will chip better if partially frozen.)

## Dilled Crab Salad

**GERI MILLER**  
1788 Dora Davis S.  
Twin Falls

1/2 pound frozen or fresh crab  
1 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon lemon juice  
2 teaspoons fresh chopped

dill or 1/4 teaspoon dill weed  
1 tablespoon chopped green onions  
1 cup sour cream  
1 medium cucumber, peeled and chopped  
Fill 6 tomatoes. Serve with hot rolls and dessert.

## Fruit Salad

**JEANETTE WILEY**  
960 Filer Ave.  
Twin Falls

8 ounces pineapple tidbits  
2 eggs  
1/4 cup sugar  
1/4 cup flour  
pinch salt  
1/4 cup lemon juice  
1 cup heavy cream  
1/4 pound small marshmallows (2 cups)  
1/4 cup nuts  
1 cup canned grapes, drained

1 cup mandarin oranges  
DRESSING  
Drain pineapple, reserving 1/2 cup juice.  
Beat 2 eggs with sugar, flour and salt. Cook over low heat until thick.  
Add 1/4 cup lemon juice.  
Cool.  
Whip cream. Fold into cooled mixture of dressing. Fold in pineapple, marshmallows, oranges, grapes and nuts. Chill 24 hours.

## Frozen Fruit Salad

**MRS. ARCIE SALLIE**  
Box 103  
Hansen

8 ounce pkg. cream cheese  
3/4 cup sugar  
1 large can crushed pineapple, drained  
1 16-ounce pkg. strawberries, thawed  
2 bananas  
large carton whipped topping  
In large bowl, cream sugar and cheese. Add fruit, fold in topping.  
Pour into 9 by 13-inch pan and freeze. (Use sweetened pineapple).  
For individual servings, put paper liners in muffin pan and fill. Freeze.

## Fruit Salad

**EDNA GRAHAM**  
South F. Street  
Rupert

1 20-ounce can chunk pineapple, drained, unsweetened  
Seedless grapes  
Strawberries  
Apples, Yellow Delicious  
Slice strawberries, bananas and grapes, and cube apples.  
Make dressing from the pineapple juice. Add diluted orange juice to your taste, about 1/4 cup. Thicken with cornstarch. Cool.  
Pour over chilled fruit and mix. Add apples and bananas last, just before serving, to keep from darkening. Serve on lettuce leaves with crackers.

## Relish Salad

**MARY WRIGHT**  
Route 3  
Twin Falls

1 1/2 cups sugar  
1 cup apple-cider vinegar  
1 teaspoon salt  
1 teaspoon celery seed  
1 teaspoon mustard seed  
Combine and stir to dissolve sugar.  
Add:  
1 cup chopped celery  
1 medium onion, chopped  
1 tablespoon sweet green pepper, chopped  
1 tablespoon sweet red pepper, chopped  
1 large head white cabbage, chopped.  
Mix well and put in jar with lid. Store in refrigerator.

## Delicious Fruit Salad

**EILEEN KRUMM**  
130 Park St.  
Hazelton  
1 can fruit cocktail  
1 can mandarin oranges  
1 can chunk pineapple

Drain all well. Prepare separately one package whipped topping and one package instant vanilla pudding, according to directions on packages.

Place fruit in bowl. Combine topping and pudding, pour over fruit. Add 2 or 3 sliced bananas. Coconut if desired. Mix and chill.

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# Jams

## Delicious Pear Jam

MRS. P. FISHER  
244 Fourth Ave. E.  
Twin Falls

3½ cups mashed pears  
5½ cups sugar  
1 cup crushed pineapple  
½ cup lemon juice  
1 pkg. (2-ounce) powdered pectin

is cup chopped maraschino cherries

In large kettle, combine pears, pineapple, pectin, cherries and lemon juice. Bring to rolling boil and boil 4 minutes.

Pour into sterilized jars and seal. Makes about four pints.

## Rhubarb Jam

MRS. LOLA LAWRENCE  
Route 2  
Jerome

One quart of finely-chopped rhubarb in saucepan. Pour 2 to 2½ cups sugar over rhubarb and let set overnight.

Next morning grate most of one orange rind and boil

together for few minutes with rhubarb. Add 3-ounce package strawberry gelatin and one can crushed pineapple.

Pour into pint jars and set in refrigerator overnight, or heat and can. Makes two to three pints.

## Mom's Strawberry Jam

MRS. FLOYD BRADY  
901 Fourth St.  
Rupert

Wash and stem 4 cups berries. Place in colander and pour boiling water over them. Drain and place in bowl or pan and crush

berries, then add 4 cups sugar.

Boil five minutes. Add 1 cup sugar, boil two minutes more.

Pour into bowls and stir often for a day or two. Heat jars and lids and put cold jam in jars and seal.

## Pumpkin Preserves

STACEY ROEHL  
519 Fourth Ave. N.  
Twin Falls

Peel and clean medium size pumpkin and dice. Measure 3 cups diced pumpkin to 1 cup sugar.

In enamel saucepan alternate one layer pumpkin and sugar until

pumpkin is used up. Cover and let set overnight.

In the morning, put on to boil over low heat. Add 2 thinly sliced lemons, 1 teaspoon whole cloves, 3 tablespoons vinegar. Stir to keep from burning. No water required.

Boil until clear. Put in sterilized jars.

## Easy Hot Pepper Jelly

MRS. JACK RUSSELL  
221 Caswell W. B-4  
Twin Falls

3 large green peppers  
6 cups sugar

1½ cups elder vinegar  
1 bottle liquid pectin

1 teaspoon cayenne pepper  
Remove seeds. Grind in blender. Combine sugar and vinegar with juices and,

bring to full rolling boil. Continue cooking for 10 minutes or more. Cool for 5 to 10 minutes. Add pectin and cayenne. Add few drops of green coloring. Pour into jars.

Good on crackers, with cheese or lamb and poultry.

## Orange Jelly

ARDITH WHEELER  
Route 1  
Hansen

1 can (6-ounce) frozen orange juice concentrate  
3 tablespoons lemon juice  
1 tablespoon grated orange rind

¾ cup sugar  
½ bottle (3-ounce) liquid pectin

Combine orange concentrate, lemon juice, orange rind and 1 cup water in large saucepan.

Add sugar. Stir over moderate heat until sugar dissolves and mixture comes to a boil.

Stir in pectin all at once. Stir continuously and bring to full rolling boil. Boil hard 1 minute.

Remove from heat and skim off foam. Pour hot mixture into hot sterilized glasses and seal immediately. Makes about four 8-ounce glasses.

## Orange Jello Jam

MRS. CHESTER EWING  
Route 2, Box 141  
Gooding

3 pkgs. orange gelatin  
6 cups sugar  
6 cups apricots, cut fine

1 2-ounce jar maraschino cherries  
1 orange  
juice from 1 lemon  
Mix and bring slowly to boil and seal in jars.

## Beet Jelly

CAROL CROTHERS  
Box 462  
Kimberly

3 cups beet juice  
1 cup pineapple juice  
½ cup lemon juice

1½ packages pectin  
Bring to full boil. Add 5 cups sugar. Boil four more minutes. Remove from heat. Skim off top and pour into jelly jars.

# Cookies

## Cold Cereal Cookies

MRS. CLYDE JOHNSON  
Route 1  
Hansen

½ cup shortening  
½ cup sugar  
½ cup brown sugar  
1 egg  
½ teaspoon vanilla  
1 cup sifted flour

½ teaspoon baking soda  
½ teaspoon baking powder  
½ teaspoon salt  
2 cups Corn Flakes or Wheaties or bran flake cereal  
2 tablespoons wheat germ

½ cup shredded coconut  
Mix shortening, sugars, egg and vanilla until creamy. Stir in remaining ingredients thoroughly. Shape dough by rounded teaspoons. Place two loaves apart on ungreased baking sheet. Bake until set but not hard, 9 to 11 minutes at 375 degrees. Cool about three minutes before removing from baking sheet. Makes about three dozen.



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# Fish cookery is Barnee Erkins' forte

By WILLETTA WARBERG

BLISS — A few days ago, after a long drive from Twin Falls to Bliss through greenling farm land and then miles of barren desert, this writer arrived at an isolated fortress moated with dark blue ponds right in the middle of nothing.

A very beautiful, slender and vivacious lady greeted me at one of the entrances and "invited" me into her castle-like living room-kitchen area. "You're just in time for lunch," she said.

Bernadine (known as Barnee) Erkins, wife of ex-Buhl trout farmer Robert, excused herself and proceeded to the kitchen area to fix us something to eat. She disappeared into the walk-in refrigerator and shortly came out with a package of fish and some salad and dessert makings. In a matter of 30 minutes, through a barrage of questions from me, Barnee prepared a meal of Baked Channel Catfish Fillets,

a tossed green salad with homemade herb dressing, papaya with lime juice and fresh coffee. It was all delicious... especially the catfish which she even had time and consideration to serve on individual warmed plates.

After 10 children (27 down to 7 years old) and many years of good eating, Barnee is trim with smooth skin, soft and free from wrinkles. How does she do it? "I practice eating a light diet which stresses all kinds of fish. Fish is kind to the entire body because it is low in unnecessary things such as fat, calories and cholesterol. My type of eating is enjoyed by the rest of the family and it really shows. They are all healthy," she states.

When asked if any of the Erkins tire of fish, Barnee said, "Heavens no! We had trout sometimes three meals a day for years and now my husband, Bob, is editor of a domestic and foreign seafood letter which is a marketing and

promotion service for food distributors. We are constantly learning, trying and enjoying new and different ways to fix all kinds of water-livers."

Here are three of Barnee Erkins' favorite fish dishes to try.

## BAKED CATFISH FILLETS

This is an extremely simple recipe to do and there is little seasoning. Catfish has a very distinct flavor which is lost if too highly seasoned.

Farm raised Channel catfish about 8 oz. per fillet (allow 1 fillet per person)

Salt and white pepper to season

Ground rosemary to season

Softened butter

sauterne wine

1/4 cup more wine

1/4 cup chopped onion

2 Tbsp. lemon juice.

The last three ingredients make sauce for 'our fillets so if you make more fish, increase these things accordingly.

Preheat oven to 375°F. Rinse catfish fillets in cold water; pat dry with paper toweling. Lay fillets on bottom of shallow baking pan; sprinkle each lightly with salt, pepper and rosemary; dot tops with softened butter. Pour sauterne around fillets to reach 1/2 way up sides. Bake (or broil) 15 minutes or until fillets are white throughout. Don't over cook!

Remove fillets to warm serving plate and keep warm. Add to baking pan the 1/4 cup more wine, the chopped onion and lemon juice; simmer a few minutes or until reduced 1/2 or until slightly thickened. Remove pan from heat and stir in a spoonful more softened butter if you wish.

Pour sauce over fish and serve garnished with a few springs of fresh watercress or parsley and wedges of lemon.

## TROUT WITH ORANGE

This recipe is for 4 servings so if you want to have more, just increase the ingredient amounts accordingly.

2 boneless trout (8 oz. each)

1 Tbsp. fresh orange juice

Pinch white pepper

1 cup finely sliced whites of leek

1 Tbsp. finely chopped shallots

1 cup dry white wine

3 drops lemon juice

Sections of large orange for garnish

Parsley sprigs for garnish.

Split trout in half and reinsert the fins. Sprinkle with orange juice and white pepper; let stand. Put leeks, shallots and white wine in skillet; bring to a simmer and cook 15 minutes. Place fish fillets on top of above mixture; sprinkle with lemon juice; cover and simmer 12 minutes, or until fish flakes easily when touched with fork. When fillets are done, place them on a warmed serving dish. Strain pan juices over the fish and discard the leeks and shallots. Garnish the trout fillets with the orange sections and sprigs of parsley.

## CREAMED SHRIMP

This recipe feeds 6. It is delicious served with rice, a green vegetable and a tossed green salad with a vinaigrette dressing.

2 Tbsp butter

15 mushrooms, chopped

1 1/2 lb. shrimp, shelled and deveined

2 large cloves garlic, peeled and chopped

1 cup sauterne wine

1/2 tsp. thyme

1/2 tsp. white pepper

Salt to season

2 Tbsp. chopped parsley

1 cup thick cream sauce

Half and half for thinning

In skillet, put butter and heat it up. Add mushrooms and saute them. Stir in shrimp and garlic; simmer a few minutes, stirring occasionally. Stir in wine, thyme, pepper and season to taste with salt. Cover; simmer 5 minutes or until shrimp are cooked. Turn heat to very low and then add parsley and cream sauce.

Use as much half and half to thin mixture as necessary. Keep on heat just to boiling point. Do not boil. Serve immediately.



Mother of 10, Barnee Erkins can prepare a meal in a matter of minutes

# Meats

## Baked Chicken Breasts

**L. ZIMMERMAN**  
314 First St.  
Rupert

3 whole chicken breasts, skinned and boned  
6 small slices boiled ham  
1/4 cup flour  
1/4 cup grated parmesan cheese  
1 teaspoon salt  
1/2 teaspoon sage  
1/4 teaspoon pepper  
1/2 cup salad oil  
1 can cream of celery soup  
1/2 cup dry white wine  
1 cup fresh mushrooms  
Cut each chicken breast in half. Pound until thin with edge of saucer. Place ham and cheese on each

piece of chicken. Roll up and tuck ends in, fastening with toothpicks.  
Dip chicken rolls in mixture of flour, parmesan, salt, pepper and sage. Save leftover flour mixture.  
Chill chicken for at least one hour.  
In large skillet, heat oil and saute chicken on both sides. Place in casserole. Add soup, wine and mushrooms. Bake 1 1/2 hours at 350 degrees. Add a little milk as needed for dryness.  
Serve with steamed rice or hot buttered noodles.

## Prime Choice

### Meat Loaf

**ADDIE WRIGHT**  
100 N. Fillmore  
Jerome  
1/4 cup Prime Choice steak sauce  
1/2 cup apple sauce  
1 1/2 teaspoons dehydrated minced onion  
1/4 cup quick oats, uncooked  
1/4 teaspoon pepper  
2 pounds ground beef  
1 egg  
2 teaspoons salt  
Heat oven to 350 degrees. Bake 30 minutes. Oatmeal may be sprinkled on top for browning.

## Chicken Crunch

**MRS. GERALDINE COOK**  
Route 1, Box 119  
Paul

1 large fryer (stewed and boned)  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1 cup chicken broth  
1/4 cup onion, chopped fine  
2 cups chopped celery  
1 large can French fried

noodles  
1 can French fried onions  
8 ounces cashew nuts  
Mix together the first six ingredients. In a greased 9 by 12-inch casserole dish, layer the chicken and soup mixture alternately with the French fried noodles and onions and nuts. Makes two layers.  
Bake for 30 minutes at 350 degrees. Serves 6 to 8.

## Sukiyaki

**ARDITH WHEELER**

Route 1  
Hansen  
1 pound sirloin tip  
2 tablespoons salad oil  
3 tablespoons brown sugar  
3 tablespoons flour  
1/4 cup soy sauce  
1/4 cup water  
2 bunches green onions, sliced  
1 5-ounce can bamboo shoots, drained  
1 1-pound can bean sprouts  
1 5-ounce can water chestnuts (drained and sliced)  
1 5-ounce can mushroom slices  
Cooked rice for 4 to 6 servings  
Heat oil in skillet. Brown sliced pieces of meat (cut across grain) 3 to 4 minutes. Combine sugar, flour, soy sauce and water. Pour over meat.  
Mount meat to one side in the pan. Add onions and bamboo shoots, cook and lift from bottom for 3 to 8 minutes. Continue lifting and stirring meat mixture also. Add bean sprouts, water chestnuts and mushrooms in a third area of the pan. Cook and lift as they heat, less than 5 minutes. Serve over cooked rice.

## Chinese Stew

**EDITH BAUGH**  
Hacienda Motel  
Gooding

1/2 pound beef stew meat  
3 large carrots, in chunks  
1 onion, quartered  
1/2 can water chestnuts, sliced  
1/2 cup tomatoes  
1 pkg. frozen China pea pods  
1 cup water

1 teaspoon soy sauce.  
Brown meat in small amount of shortening. Add salt and pepper, water and soy sauce. Stir. Add other ingredients except pea pods.  
Cook 15 to 20 minutes. Add more salt if needed. Add the pea pods and cook another 10 minutes. Serves 4 to 6.

## Salmon Newberg

**ARDITH WHEELER**  
Route 1  
Hansen

1-pound can salmon  
1/2 cup canned chopped mushrooms  
6 tablespoons shortening  
1 1/2 tablespoons flour  
1 1/2 cups milk  
2 egg yolks  
1/4 teaspoon Worcestershire sauce  
1 teaspoon salt  
1 teaspoon lemon juice  
Drain and flake salmon. Fry mushrooms in 2 tablespoons shortening until lightly browned. Melt remaining shortening in heavy saucepan and stir in flour. Stir milk in gradually, cooking until thickened. Add egg yolks beaten with a little of the Worcestershire sauce.

Blend in remainder of Worcestershire sauce, salt, lemon juice, salmon and mushrooms. Cook over low heat for two minutes, stirring constantly.  
Serve on cooked rice or toast. Serves four.

## Crock-pot Fried Rice

**BARBARA BODILY**  
7716 Carson  
Boise

1 1/2 cups raw long-grain rice  
1 pound hamburger, browned  
1/2 cup oil  
1 can bean sprouts, drained  
3 cups water  
1 can mushrooms  
1 onion, chopped  
2 eggs scrambled  
2 teaspoons salt  
2 teaspoons soy sauce  
Saute raw rice in oil until golden brown. Place in crock-pot with remaining ingredients. Stir well. Cover and cook on low 4 to 6 hours.

## Apple-stuffed Pork Chop Roast

**MRS. JOHN URIE**  
Route 1  
Eden

8 loin pork chops  
1/4 teaspoon pepper  
1 teaspoon salt  
1 onion, chopped  
1/2 cup chopped celery  
1/4 cup butter  
1/4 cup water  
1/2 cups cornbread stuffing mix  
1 1/2 teaspoons leaf sage, crumbled  
2 1/4-ounce jars spiced apple rings in syrup  
celery leaves or parsley  
Sprinkle chops with salt and pepper. Saute onion and celery in butter.

Remove from heat, add water, stuffing mix and sage. Mix well. Dr. in apple rings, reserving syrup.  
Stand chops together, fat side up, with an apple ring and a rounded tablespoon stuffing between each two. In shallow baking pan, skewer chops together, or tie with cord to hold together. Roast 1 1/2 to 2 hours at 325 degrees.  
Brush some of the reserved syrup over the chops half an hour before they are done. Garnish with parsley and any remaining apple rings.

## Skillet Meat Loaf

**REOLA KEENE**  
160 Miller Ave.  
Burley

1 pound hamburger  
1 cup dry bread crumbs  
1/4 cup evaporated milk  
1 teaspoon salt  
1/4 teaspoon black pepper  
Mix ingredients and make into loaf. Roll in flour. Heat 2 tablespoons fat in skillet. Brown meat on all sides.  
Add:  
2 cups water  
8 small onions  
4 potatoes  
6 carrots cut in 1-inch pieces  
Cook until vegetables are done.  
Remove meat and vegetables from skillet. Add one can condensed tomato soup to liquid from meat and vegetables. Serve as sauce over meat and vegetables.

## Venison Roast

**SUE NUNES**  
Box 643  
Filer

6 to 8 pound venison roast  
1 pkg. onion soup mix, dry  
1 tablespoon parsley  
3 or 4 cloves garlic, minced  
1/2 teaspoon black leaves, chopped  
1/2 cup red wine  
meat tenderizer, unseasoned  
pepper  
3 or 4 strips bacon  
3 or 4 springs fresh mint

Cut off all fat, sprinkle with tenderizer and pepper. In cup, combine onion mix, parsley, garlic and basil with wine. Pour over roast. Lay strips of fresh mint and bacon strips on top.  
Bake on rack, uncovered, 5 or 6 hours at 275 degrees.  
SAUCE  
Drain-a can of mushrooms. Heat with butter, parsley and wine. Serve over sliced roast.

## Summer Sausage

**MRS. PAUL LATTIN**  
Route 2  
Twin Falls

1 cup water  
2 tablespoons Tender Quick  
1 teaspoon garlic salt  
1 teaspoon onion salt  
1 teaspoon pepper  
2 teaspoons liquid smoke  
Mix and add to 2 pounds hamburger. Mix well.

Divide into three portions. Roll in foil, shiny side out. Refrigerate 24 hours.  
Poke holes in bottom of foil and place the three rolls on rack over a pan. Bake 1 1/2 hours at 350 degrees. Cool and refrigerate. Slice as needed for snacks or lunch meat.



## Floor Fashions

by Jack Yasaitis

**COLOR COMBINATIONS** are one of the freshest trends in carpets, and the idea is not new at all, like so many trends in fashions, from clothes to furnishings.

Early American woven rugs used different colors at a matter of course, and the blending of carpet fibers of varying hues has long been a popular practice. What is different about color combinations today is not the notion but the way it's done.

One reason is the development of new dyes and new carpet fibers that react readily to almost any shade of coloring. So you'll find reds, for instance, that are made up of red, orange and magenta. Or rich new gold combinations achieved with varying shades of yellow, from daffodil to deep amber.

Like the new solid color carpets, the combinations tend to be lighter and brighter, with white yarns often woven into the blend. Two, three or even four-color mixes are common.

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# Showcase

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# Meats

## Seafood

**MRS. GERALDINE COOK**  
Route 1, Box 119  
Paul

1 cup cold water  
1 cup milk  
3 eggs  
1/2 teaspoon salt  
1 1/2 cups flour  
3 tablespoons melted butter  
This batter makes 12 crepes.

**FILLING:**  
2 cups hot medium cream sauce  
1/2 cup grated Swiss cheese  
2 cups cooked or canned shell fish meat, clam, shrimp, etc.  
3 tablespoons chopped green onion.  
Salt and pepper  
Combine half of sauce with seafood and onions. Place large spoonful of sauce mixture on each crepe. Roll up and place in baking dish. Top with remaining sauce. Sprinkle with cheese.  
Bake 15 minutes at 425 degrees.

## Cheese

### Meat Loaf

**MRS. CLYDE JOHNSON**  
Route 1  
Hansen

2 slices bread  
1/2 cup milk  
1/2 onion  
2 eggs  
1/2 pound ground beef  
1/2 cup cut-up cheese  
1 teaspoon salt  
pepper  
Soak bread slightly in milk. Chop onion and beat eggs.  
Mix bread, milk, onion, eggs, cheese and beef together. Make into a loaf and place in greased pan.  
Bake 1 hour at 375 degrees. Makes six servings.

### Do-Ahead Breakfast

**MRS. ROBERT NIVEN**  
Route 1  
Kimberly, Idaho  
1/2 cups herb croutons  
2 cups shredded sharp cheese  
1 1/2 pounds link sausages, cut in pieces  
4 eggs  
2 1/2 cups milk  
1/2 teaspoon dry mustard  
1 can cream of mushroom soup  
1/2 cup milk  
Put croutons in bottom of

## Italian Rabbit with Spaghetti

**CURTIS GEIGER**  
715 Fourth Ave. N.  
Buhl

1 rabbit, cut in serving pieces  
**SAUCE**  
1 large onion  
2 8-ounce cans tomato paste  
1/2 teaspoon garlic salt  
1/2 teaspoon oregano  
2 bay leaves  
1/2 teaspoon sugar  
Salt and pepper

## Rabbit with Sesame-Thyme Stuffing

**CURTIS GEIGER**  
715 Fourth Ave. N.  
Buhl

1 fryer rabbit, cut in pieces  
1/2 cup sliced onion  
1/2 cup sliced celery  
1 tablespoon melted butter  
1 tablespoon sesame seed  
1/2 teaspoon dried thyme  
1/2 teaspoon salt  
2 1/2 cups toasted bread crumbs  
1/2 cup melted butter or salad oil  
1/2 teaspoon paprika  
1/2 teaspoon salt  
1/2 teaspoon garlic salt.

8-ounce pkg. spaghetti, boiled  
Put rabbit in salted boiling water and simmer until tender. When done, remove meat from bones, if desired.  
Combine all other ingredients, except spaghetti, with rabbit broth and simmer for one hour. Return rabbit to sauce. Serve on a bed of spaghetti.

Saute onions and celery in butter or margarine until limp. Remove from heat and stir in bread, thyme and salt. Pour mixture over bread crumbs. Toss together melted margarine or salad oil, paprika, salt and garlic salt. Dip rabbit pieces in this mixture and arrange over stuffing. Cover with foil and bake for 30 minutes at 275 degrees. Remove foil and continue baking 1 hour, or until rabbit is tender.

## Teriyaki Surprise

**MRS. CLAIRE MAJOR**  
814 Michigan St.  
Gooding

1 pound ground beef  
1 onion, chopped  
1 green pepper, chopped  
1/2 pound fresh mushrooms  
1 pkg. mushroom gravy mix  
1 pkg. teriyaki sauce mix  
1 can Chinese noodles  
Brown hamburger. Add onions and green peppers. Saute 3 or 4 minutes.  
In separate skillet, heat 2 tablespoons butter or margarine and add sliced mushrooms, sauteing until mushrooms are slightly brown.  
Prepare mushroom gravy mix according to

directions on package.  
In 1 1/2 quart casserole combine hamburger, sauteed vegetables, mushroom sauce, teriyaki seasoning and half package of Chinese noodles. Top with remaining noodles.  
Bake 20 to 30 minutes at 350 degrees, or until bubbly.

## Hamburger Pie

**KILKENY MICHAELS**  
Route 2  
Gooding

1 teaspoon oil  
1 onion, chopped  
2 pounds hamburger  
1 teaspoon celery salt  
1 teaspoon salt  
1/2 teaspoon pepper  
2 teaspoons Worcestershire sauce  
18 ounce can tomato paste  
2 cups hot water  
1 can whole kernel corn, drained  
3 cups frozen hash browns  
Cook onion in oil until soft. Add hamburger, celery salt, salt, pepper and Worcestershire sauce; cook until meat is

## Salisbury Steak with Sauce

**MRS. DON L. JONES**  
1320 Idaho St.  
Gooding

2 onions  
1 pound ground beef  
1/2 cup soft bread crumbs  
1/4 teaspoon salt  
dash nutmeg  
1 1/2 cups sliced mushrooms  
2 tablespoons butter or oil  
1 teaspoon cornstarch  
1/4 cup water  
1 beef bouillon cube  
pepper  
Mince 1/2 cup onion and

brown. Add remainder and simmer 15 minutes, while making crust.  
**CRUST**

3 1/2 cups flour  
1 teaspoon salt  
3 cups grated natural cheddar cheese  
1 cup shortening  
8 to 12 tablespoons cold water  
To flour and salt, add cheese. Cut in shortening. Sprinkle water gradually until dough holds together. With dough, line 13 by 10 by 2-inch pan. Pour in hot hamburger mixture. Cover with second half of dough. Cut small hole for steam. Bake 40 minutes at 400 degrees. Serves 8.

mix with beef, crumbs, salt and nutmeg. Shape into four patties and cook to desired doneness. Remove from skillet and keep warm.

**Drain fat.** Slice remaining onion and saute with mushrooms in butter until tender. Add cornstarch and water mixture and boil until onion mixture. Cook until bouillon is dissolved and mixture is thickened. Add pepper.  
Spoon over meat patties.

## Pork Chop and Potato Scallop

**LORENE HOWARD**  
1643 Third Ave. E  
Twin Falls

4 pork chops  
1 can cream of mushroom soup  
1/2 cup dairy sour cream  
1/4 cup water  
2 tablespoons chopped parsley  
salt and pepper  
4 cups thinly sliced potatoes

Brown pork chops. Blend soup, sour cream, water and parsley.  
In 2 quart casserole, alternate layers of potatoes, salt, pepper and soup mixture. Top with chops.  
Cover and bake 1 1/2 hours at 375 degrees, or until chops and potatoes are tender.

## News tips

733-0931

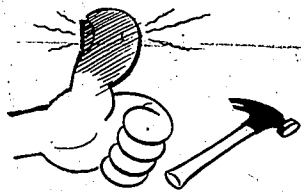
## Casseroles

### Easy Stew

**MRS. A. J. KENNETT**  
Box 225  
Carvy

3 pounds cut-up stew meat (do not brown)  
2 cups sliced potatoes  
1 cup chopped celery  
2 cups sliced carrots  
1 chopped onion  
1 can small peas, including juice  
1 can tomato soup  
1 can water  
salt and pepper  
2 bay leaves  
Put in large casserole or Dutch oven. Cover tightly. Cook five hours in oven at 275 degrees.

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Mike Glenn's main goal while creating game specialties is to try to retain the natural flavor

## Bachelor creates dinner for two

By WILLETTA WARBERG

**JEROME** — Welser born, Boise raised and Jerome resident Mike Glenn is a 35-year-old 6-foot 6-inch ex professional baseball player for the Chicago Cubs, an award-winning trap shooter, an economics teacher and also employee of the business department at CSI and is a superb cook.

How do I know? He invited me to taste and boy was it good!

For some reason, it seems rather incongruous for such a tall, good-looking athletic fellow to be such a connoisseur of cookery. Well, he is and he makes no fuss while he's creating. He doesn't even wear an apron. He just goes about everything as easily and deftly as he most probably handles a baseball or his gun. Everything gets done at the right time without spills, burns or messes.

When I asked him how and when he got so involved in cooking, the reply was simple. "I had to learn to cook for myself because I just hate to eat out. Besides that, most every one who's cooked for me and most of the places I've eaten ruined the kind of food I love. That's game birds and fish. I like them as natural in taste as possible. Too

much seasoning and cooking covers the delicate flavors. In fact, the biggest challenge I've had during my cooking bachelor life (he was married and is the father of two little daughters) is to fix up what I catch the best way I possibly can and to catch only what I can eat."

Mike finds it rather hard to curtail the amount he and his beautiful black Labrador stalk out but he's a confirmed conservationist and expresses openly and sincerely his wishes that all hunters eventually learn to do the same as he and not kill more than can be used.

This many faceted man's main goal when creating his game specialties is to try to retain the natural flavor. He does not over season his inventions. "That's what really spoils good food," Mike claims.

Following are Mike Glenn's favorite menu for two and recipes:

### GAME DINNER FOR TWO

Rose Wine  
Fondue Duck  
\$10.00 Salad  
French Bread, buttered, sprinkled with shredded cheese and baked  
Fresh Fruit  
Coffee or Tea

### FONDUE DUCK

This is the type of recipe you can easily prepare for any number of people. However, if you have only one fondue pot, it is advisable to not have more than 8 people cooking at one time out of it.

4 mallard or pintail ducks, cleaned, breasts filleted out and soaked in salt water overnight (allow 2 per person)

Vegetable oil  
Horseradish sauce (stone-bought bottled variety is good)  
Sesame seeds

Cut duck breasts into oil-sized pieces (about 1½ to 2-inch); cover and chill until ready to use. When ready for dinner, put vegetable oil ½ way up side in fondue pot. Heat until a drop of water spouts when dropped in it.

While oil is heating put horseradish sauce and sesame seeds in individual bowls. Put moisture from pieces of duck; put on serving plate. Pick up a piece of duck at a time; dip in hot fat and cook 2 minutes or until cooked according to individual taste. Dip cooked duck piece in horseradish sauce and then sesame seeds and eat.

### \$10.00 SALAD

6 perch fillets  
½ tsp. each sugar and salt

1½ cup water

1 small head romaine lettuce, rinsed and separated  
½ small head iceberg lettuce, rinsed and cut into small chunks  
Idaho watercress, a handful picked over  
1 medium tomato, wedged  
A few drained pickle chips for garnish  
1 hard-cooked egg, wedged  
1 oz. sliced cheese, cut into thin strips

Vinegar and oil for dressing  
Salt

Freshly ground black pepper.

In saucepan, put fish, sugar, salt and water; cover and simmer 3 to 4 minutes. Drain fish and then run cold water over it. Quickly chill (in freezer if necessary).

In salad bowl, arrange romaine lettuce leaves around outside edge. Put chunks iceberg lettuce in center. Crumble fish, and put it on top of iceberg lettuce chunks. Make a design of watercress on top of fish along with tomato wedges, pickle chips, hard-cooked egg wedges and cheese strips.

Serve as is and allow your guest to mix own vinegar and oil, salt and pepper.

# Creative game bird cookery tops list

By WILLETTA WARBERG

**TWIN FALLS** — Twin Falls' ex Probate Judge and still legal consultant, Zoe Ann Shaub crams her days full being a doctor's wife and mother of three young children.

Plus doing what would keep any other person adequately busy, she chairs the Parent's Organization for the Twin Falls Swim Team, is active in the Heart Fund, is on the board of music for her church, is past president and still very active in Medical-Auxiliary—and membership campaigns for the YWCA and YMCA.

When laughingly asked what she does with her free time, she says she specially cooks, plays tennis, skis, hunts, goes Indian artifact hunting, tole paints and even jogs ½ mile every day.

This active young woman plans to go back to her legal practice just as soon as her children are raised. Zoe Ann very firmly believes in being with her little ones as much as she possibly can. She says, "during my 7 years on the bench, I handled juvenile cases and saw too many who were neglected children and whose mothers were not available.

Probably the most abrupt question one can ask Zoe Ann is when she finds time to explore the art of cooking. Her answer is, "If I can find time for everything else I do, I can find time for that." Besides being intriguing and stimulating for me, my family relishes practically every concoction I make which gives me tremendous satisfaction. What type of cuisine does she like most and what type does her family prod her to do? Zoe and her husband, Roy, like to hunt and the kids like to kibitz. Roy raises hunting dogs so it seems only natural that game bird cookery heads the list.

During Zoe Ann's many game bird explorative cooking sessions, she's found that both pheasant and sage hens really taste best when done the following ways. "You know what you're eating when you cook these birds my way," she says. Along with her bird recipes, she's given you her family's favorite salad dressing recipe.

## PHEASANT OR SAGE HEN

One bird generally makes two adult servings, so plan accordingly. Birds should be skinned and all buckshot should be removed. Zoe Ann's husband generally cleans their birds. He wraps each separately in plastic and freezes them for future use for not longer than one year. Zoe Ann thaws out what she needs, rinses each piece and re-checks the flesh for any more buckshot. Cut into eating size pieces.

Coat each piece of pheasant or sage hen with a mixture of flour, salt and white pepper. Heat 1 stick butter in skillet; add pieces of bird and brown on all sides.

Cover; simmer 1 hour. Do not add liquid.

Serve with baked potatoes and sour cream topping, green peas and tossed green salad.

## PHEASANT OR SAGE HEN

### VARIATION I

Skillet fry pheasant or sage hen pieces just the same as preceding recipe. After pieces have been browned on all sides, pour mixture of ½ cup each chicken broth and sherry or vermouth over top.

Figure on 1 cup of this liquid for every two birds. Cover and simmer 1

hour. Serve with brown or wild rice, green beans and a tossed green salad.

## PHEASANT OR SAGE HEN

### VARIATION II

- 1 ½ cup wild rice
- 2 cups boiling water
- ¼ lb. fresh mushrooms, sliced
- ¾ cup chopped onion
- 1 ½ cup diced celery
- 2 Tbsp. butter
- 2 cans (13 oz. each) chicken broth
- 1 ½ cup white rice
- 1 ½ tsp. salt
- 1 ½ tsp. pepper
- ¼ cup crushed thyme
- 1 ½ cup chopped parsley
- 3 floured and browned pheasants or sage hens

Preheat oven to 350°F. In bowl, put wild rice and boiling water; let stand at least 20 minutes. Saute mushrooms, chopped onion and diced celery in butter.

When vegetables are wilted and slightly browned, pour in chicken broth, drained wild rice and white rice, salt, pepper and thyme. Bring all to a simmer, stirring. Then pour into a 2-quart casserole.

Place browned bird pieces on top of rice. Cover, bake 30 minutes. Then remove casserole from oven and stir in chopped parsley. Cover, bake 30 minutes longer. Serve with broccoli and tossed green salad.

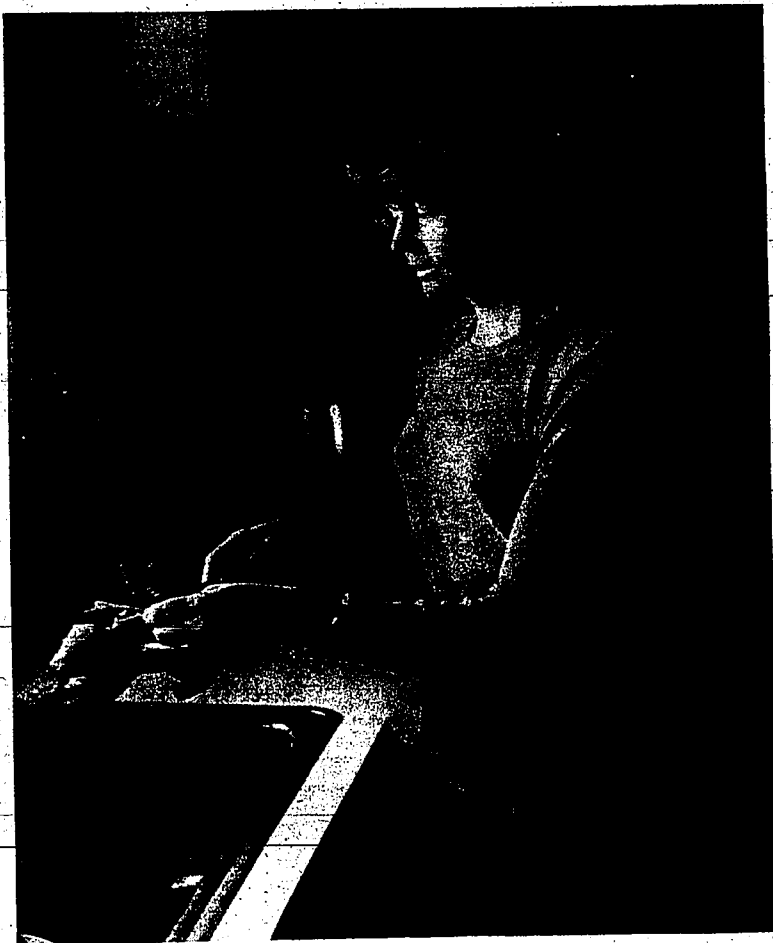
## BLUE CHEESE DRESSING

1 small onion, peeled and quartered

- 1 cup mayonnaise
- ¼ cup vegetable oil
- ¼ cup ketchup
- 2 Tbsp. sugar
- 2 Tbsp. wine vinegar
- 1 tsp. prepared mustard
- ½ tsp. salt
- ½ tsp. paprika
- ¼ tsp. celery seed
- dash white pepper
- ½ cup or 2 oz. blue cheese

In blender, put all ingredients except the blue cheese.

Blend a few seconds until smooth. Scrape mixture out into bottle or storage dish and stir in the blue cheese. Makes 2 ½ cups. Use for any kind of vegetable or fruit salad.



Game bird cookery a favorite for ex-probate judge Zoe Ann Shaub



## Peanut Butter Cream Cheese Pie

MRS. DALE C.  
VAVSER  
Box 21  
Kimberly

2 3-ounce pkgs. cream cheese  
¾ cup sifted powdered sugar  
½ cup peanut butter  
2 tablespoons milk  
Envelope whipped topping  
1 graham cracker pie shell  
coarsely chopped peanuts  
In small mixer bowl;

beat together softened cream cheese and sugar until light and fluffy. Add peanut butter and milk, beating until smooth and creamy. Prepare whipped

topping according to package directions. Fold into peanut butter mixture and put in shell. Garnish with peanuts. Chill 5 to 6 hours.

## Speedy Eggnog Pie

MRS. JIM WATSON  
Route 2, Lavina Ave.  
Twin Falls

2 envelopes unflavored gelatin  
¾ cup sugar  
¼ teaspoon salt  
¾ cup dairy eggnog  
1 cup whipping cream  
flavoring (nutmeg or vanilla)  
Prepare one graham cracker crust.  
Mix gelatin, sugar and

salt. Stir in 1 cup of the eggnog. Over very low heat stir until sugar and gelatin are dissolved. Remove from heat.

Stir in remaining eggnog and chill until mixture mounds from a spoon. Whip until light and fluffy. Fold in whipped cream and flavoring.

Spoon into pie shell and refrigerate until set.

## Mina's Custard Pie

MINA BEARS  
213 Birch Ave. N.  
Twin Falls

¾ cup sugar  
¾ cup margarine  
4 eggs  
½ cup biscuit mix  
¼ teaspoon salt  
2 cups milk  
1½ teaspoons vanilla.  
Put in blender and blend full 3 minutes exactly. Pour into pie pan. Sprinkle with nutmeg and ¼ cup coconut before baking.  
Bake 40 minutes at 350 degrees, or until golden brown.

Will not work out right unless a blender is used.

## Star Spangled Cherry Pie

RAMONA ETCHECO  
190 Princeton Dr.  
Twin Falls

1 9-inch graham cracker crust  
1 6-ounce pkg. cream cheese  
1 can condensed sweetened milk  
1 can cherry pie filling, chilled

1 teaspoon vanilla  
½ cup lemon juice  
Beat cheese in bowl until light and fluffy. Add sweetened milk, blend thoroughly. Stir in lemon juice and vanilla. Pour into crust. Chill 2 to 3 hours. Top with cherry pie filling before serving.

## Crustless Coconut Cream Pie

LYDIA M. PYRON  
Box 33  
Hansen

4 eggs  
½ cup flour  
2 cups milk  
1 teaspoon vanilla  
¼ cup sugar

¾ cup melted butter  
1½ cups coconut  
Combine in order given and mix well. Pour into 10-inch greased and floured layer cake pan.  
Bake 45 minutes at 350 degrees. It thickens as it cools.

## Oatmeal Pie

LORENE HOWARD  
1943 Third Ave. E.  
Twin Falls

3 eggs, well beaten  
½ cup white sugar  
1 cup brown sugar  
¼ cup oatmeal  
2 tablespoons butter  
1 teaspoon vanilla  
1 unbaked pie crust  
Blend together and pour into crust. Bake 30 to 35 minutes at 350 degrees.

## Heavenly Pie

LOU PERKINS  
Route 2, Box 322A  
Jerome

20 Ritz crackers  
¾ cup pecans  
3 egg whites  
1 cup sugar  
2 teaspoons baking powder  
1 tablespoon vanilla  
Crush crackers. Chop pecans. Butter 9-inch pie pan.

Beat egg whites until stiff. Add sugar, baking powder and vanilla. Fold in cracker crumbs and pecans. Pour into buttered pan.

Bake 35 minutes at 350 degrees. Chill overnight. Put sweetened whipped cream over pie 3 to 4 hours before serving.

## Mincemeat-Fruit Cake Pie

EDNA WALKER  
Route 2  
Twin Falls

1 unbaked pastry shell  
1 cup flour  
1 teaspoon cinnamon  
¼ teaspoon salt  
¼ teaspoon cloves  
¼ teaspoon allspice  
¼ cup margarine  
½ cup dark corn syrup  
¼ cup candied fruit  
1½ cups mincemeat  
½ cup chopped walnuts  
¾ cup sugar  
Mix flour, cinnamon,

salt, cloves and allspice together. Cut in margarine until coarse crumbs form. Combine corn syrup and candied fruit. Then stir into crumb mixture with mincemeat and nuts. Beat egg whites until soft peaks form. Beat egg yolks until thick and lemony colored. Fold yolks, then egg whites into flour-fruit mixture. Pour into unbaked shell. Bake at 350 degrees until center is firm, about an hour.

## Cheese Pie Royale

PAFFY BOYLE  
Route 2, Box 149  
Boise

10 whole graham crackers  
¼ cup butter, melted  
2 tablespoons sugar  
Mix and press into pie pan.  
2 eggs  
½ cup sugar  
¼ teaspoon vanilla  
¾ pound cream cheese  
cinnamon  
Beat eggs, adding sugar gradually. Add vanilla and

cream cheese. Pour into crust. Sprinkle with cinnamon. Bake 20 minutes at 375 degrees. Cool thoroughly.  
¾ pint sour cream  
2 tablespoons sugar  
¼ teaspoon vanilla  
Mix together and spread over filling. Bake 5 minutes at 400 degrees.  
Serve with strawberries mixed with sugar spread on top.

## Three Layer Raisin Pie

MRS. A. M.  
SWAINSTON  
Route 4, Box 381  
Jerome

1 cup raisins  
1 cup dairy sour cream  
1 cup sugar  
2 eggs  
¼ teaspoon cinnamon  
¼ teaspoon cloves  
¼ teaspoon salt  
1 tablespoon butter  
1 3-ounce pkg. cream cheese  
¾ cup sifted powdered sugar  
1 cup whipping cream  
Chop raisins, add sour cream, sugar, eggs, spices and salt. Bring to a boil, then cook over reduced heat until thickened,

stirring constantly. Add butter. Cool completely. Blend cream cheese and powdered sugar together. Whip cream and fold into cheese mixture. Spread half of the cheese mixture into a baked 9-inch pie shell. Add the raisin mixture, then top with remaining cheese combination.

## Impossible Pie

NORA MOORE  
Heritage Manor  
Twin Falls

2 cups milk  
1 cup coconut  
½ cup flour  
¾ cup sugar  
4 eggs  
¾ stick margarine  
¼ teaspoon salt  
1 teaspoon vanilla  
Put all in blender to mix. Empty into 10-inch glass pie plate that has been greased and floured.  
Bake 45 minutes at 350 degrees.

## Classic Pumpkin Pie

MRS. JIM WATSON  
Lavina Ave.  
Twin Falls

1 ½ cups canned pumpkin  
¾ cup sugar  
1½ teaspoon salt  
1½ teaspoon cinnamon  
½ teaspoon nutmeg  
½ teaspoon ginger  
½ teaspoon cloves  
3 eggs  
¾ cup (small can) evaporated milk  
1 cup milk

1 prepared unbaked pie shell.  
Blend pumpkin, sugar, salt, and spices in large bowl. Beat eggs slightly. Combine with evaporated milk and milk. Pour in pumpkin mixture and blend with rotary beater. Pour into unbaked pie shell.  
Bake 425 degrees for 10 minutes, then at 325 degrees 50 minutes more.

## Japanese Fruit Pie

TAMERA LYNN  
GARRISON  
T Tower, Room 210  
Moscow

¾ cup butter, melted  
1 cup sugar  
2 eggs, beaten  
½ cup raisins  
½ cup coconut  
¾ cup coarsely chopped pecans  
1 tablespoon vinegar  
1 unbaked pie shell  
Combine butter, sugar and eggs in bowl. Mix. Fold in raisins, coconut, pecans and vinegar. Mix to blend. Pour into pastry-lined pan.  
Bake 35 to 40 minutes at 350 degrees, or until golden brown.

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MAGIC VALLEY ORTHOPEDICS  
598 Addison Ave. W.  
Twin Falls  
733-4800

# Pickles

## Chutney Pickles

DENISE ROBERTSON  
145 Ninth Ave. N.  
Twin Falls

- 10 large green tomatoes
- 2 hot red peppers
- 3 tart apples
- 1/2 cup sugar
- 1/2 teaspoon cloves
- 1/3 teaspoon curry powder
- 2 medium onions
- 1/2 cup seeded raisins
- 2 cups vinegar

1/2 teaspoon ginger  
1 1/2 teaspoon salt  
Chop tomatoes: Add salt and mix thoroughly. Let stand overnight.  
Drain. Chop onions, peppers and apples. Combine all ingredients.  
Simmer, stirring often, until vegetables are tender. Pack in sterilized jars and seal.

## Kosher Dill Pickles

MRS. BUCK THOMPSON  
Route 2, Box 22  
Jerome

- 20 to 25 4-inch cucumbers
- 1/4 teaspoon powdered alum
- 1 clove garlic
- 2 heads dill
- 1 hot red pepper
- 1 quart cider vinegar
- 1 cup salt
- 3 quarts water
- grape leaves

Wash cucumbers, let stand overnight. Pack in hot jars. To each jar add alum, garlic, dill, red peppers.  
Combine vinegar, salt and water. Heat to a boil. Fill jars. Put grape leaf in each jar and seal. Makes 6 to 8 quarts.  
Above measurements are to be put in each jar.

## Frozen Bread & Butter Pickles

GLADYS MARTIN  
1530 Kimberly Road  
Twin Falls  
7 cups sliced cucumbers  
2 or 3 tablespoons salt  
Cover with water. Soak one hour and drain.  
3 onions, sliced

2 green peppers  
2 cups vinegar  
2 cups sugar  
1 teaspoon mustard seed  
1 teaspoon celery seed  
Mix together and pour into container and freeze.

## Hamburger

### Relish

JANE REITSMA  
Route 2  
Wendell

- 5 cups cut up tomatoes
- 2 cups bread and butter pickles
- 1 medium onion
- 1/2 teaspoon paprika
- 1/2 teaspoon dry mustard
- 1/2 teaspoon turmeric
- 1 teaspoon curry powder
- 2 tablespoons syrup from pickles
- 3 tablespoons sugar
- 2 1/2 tablespoons cornstarch
- Run cut-up tomatoes through blender, then sieve. Cook into a thick sauce, about two hours.  
Grind pickles and onion. Add to sauce together with the spices and sugar. Bring to boil. Mix cornstarch and syrup from pickles. Stir into tomato mixture and cook until thickened.  
Pack into sterilized jars half-inch from top. Process in boiling water bath 15 minutes. Makes 3 pints.

## Red and Green Chili Sauce

MRS. BAILEY BATES  
277 Harrison St.  
Twin Falls

- 24 ripe tomatoes
- 8 large onions
- 2 cups sugar
- 4 teaspoons salt
- 6 green tomatoes
- 4 green peppers
- 2 cups vinegar
- Peel and cut up ripe tomatoes. Grind green

tomatoes, peppers and onions. Mix with sugar, vinegar and salt.  
Make spice bag of 2 teaspoons cinnamon, 1 teaspoon allspice, 1/2 teaspoon cloves, 1/4 teaspoon cayenne pepper.  
Cook sauce slowly over low heat for about three hours. Stir often. Yields about 5 pints.

## Zucchini Relish

LYDIA MAE PYRON  
Box 338  
Hansen

- 10 cups coarsely ground squash
- 4 cups coarsely ground onions
- 2 cups chopped celery
- 4 sweet peppers, chopped
- 5 tablespoons canning salt
- Mix, and let stand overnight. Drain.  
Add:  
2 small jars of red pimiento peppers
- 5 cups sugar
- 2 cups olive-vinegar
- 1 teaspoon turmeric
- 1 teaspoon mustard seed
- 1 teaspoon nutmeg
- 1 teaspoon black pepper
- Heat slowly and simmer 30 minutes. Pack in jars and seal.

## Pickled Zucchini Squash

MRS. W. F. COON  
Route 1, Box 174  
Jerome

- 1 gallon zucchini squash
- 1 cup hydrated lime
- 1 gallon water
- Peel, removing seeds and cut in suitable pieces. Mix squash and lime water together. Let stand 24 hours. Stir several times.  
Four off time water. Wash squash in clean cold water. Cover with cold

water and let stand 3 hours.  
2 quarts vinegar  
2 tablespoons salt  
8 cups sugar  
3 tablespoons mixed pickling spice, tied in cheesecloth  
Combine above ingredients. Mix liquid in with drained pickles. Let stand 24 hours. Boil 35 minutes. Put in jars and seal.

# gossip column

Q: What's become of former porno queen Marilyn Chambers? — A.P., Southbury, Conn.

A: Marilyn has dumped her career in dirty movies. She's attempted, without much success, to make it as a live performer following porn performer Andrea True's example, she cut her first record, "Benihana," on the Roulette label last winter.

But the single has thus far failed to catch on in a big way. In other words, Marilyn is not as hot as she used to be.

QUESTION YOU MIGHT ASK: Do people in this day and age still stuff the ballot boxes with phony names on election day? Here, in reply, are a few names that have cropped up in the course of the current probe of vote fraud in South Philadelphia: Liz Taylor, Lyndon Johnson, Claire Bow, Anne and Andy, Nikita Khrushchev, Gerald Ford, Andy Warhol and, believe it or not, Dade County.

Q: Is there any possibility that the much publicized upcoming Mary Martin-Ethel Merman charity concert in New York will

be done for TV or recorded, or maybe even tour to other cities? It seems a shame that a rare theatrical event won't reach a wider public. — A.P., St. Louis

A: The May 15 benefit concert of the so-called "first ladies of the American musical stage" has turned into one of the most anticipated events of the theatrical decade. But while Mary Martin is gungho to do repeat performances and even tour in other major cities, Ethel is not interested.

Since Ethel is one of the toughest pros in the business, it's doubtful anything will change her mind. Chances for TV and/or a record album also seem slim.

QUESTION WE WISH YOU'D ASK: Why did Secretary of State Cyrus Vance take his watch off and put it in his pocket just before he met Leonid Brezhnev in Moscow? It was because Cy knows the Communist Party leader is a watch nut and that the last time a top U.S. diplomat visited the Kremlin, Brezhnev suggested they swap watches. Our man didn't want to say no and, although he got a fine Swiss timepiece from Brezhnev, he wound up giving the Russian a watch that had been a treasured gift from his mother. So Cy wasn't taking any chances.

# Pies

## Buttermilk Custard Pie

RAMONA ETCHETO  
1560 Princeton Dr.  
Twin Falls

- 9-inch baked pastry shell, not prebaked
- 3 slightly beaten eggs
- 1/2 cup butter, melted and cooled
- 2 cups buttermilk
- 1 cup sugar
- 2 tablespoons flour
- 1 teaspoon vanilla
- nutmeg

Blend eggs, sugar, butter, flour and vanilla. Gradually stir in buttermilk. Pour into baked shell. Sprinkle with nutmeg.  
Bake at 350 degrees for 35 to 40 minutes, or until knife inserted off-center comes out clean. Cool on rack, chill.  
May be garnished with orange slices.

## Apricot Cobbler

JUDY CUTTS  
1201 PRINCETON DR.  
Twin Falls

- 1 cup biscuit mix
- 1/2 cup milk
- 1 tablespoon brown sugar
- 1 tablespoon margarine
- 1/4 teaspoon nutmeg
- 1 can (11-ounce) apricot halves.

Heat oven to 400 degrees. Mix all ingredients, except apricots with fork to a soft dough. Spread in ungreased 8 by 8 by 2-inch baking pan.  
Pour apricots over batter. Bake 25 to 30 minutes.  
Serve warm with ice cream.

## Rhubarb Pie

CAROLYN DEWITT  
Box 164  
Gooding

- 2 tablespoons butter
- 2 cups rhubarb
- 1 cup sugar
- 1/2 cup cream
- 2 egg yolks, beaten
- 2 tablespoons cornstarch

1/4 teaspoon salt  
Cook until thick. Pour into baked pie shell. Cover with meringue.  
MERINGUE  
1/4 cup sugar  
2 eggs whites, beaten until stiff  
Brown at 400 degrees about 8 minutes.

# Desserts

## Peach Custard Champion

ELNORA M. BRADLEY  
Lazy J, 118, Route 4  
Twin Falls

1½ cups flour  
½ cup soft butter  
1 teaspoon salt  
1 large can sliced peaches  
½ cup sugar  
1 teaspoon cinnamon  
1 egg, slightly beaten  
1 cup evaporated milk  
Mix flour, butter and salt with pastry blender. With back of spoon press mixture over bottom and half

way up sides of an 8-inch square buttered pan.  
Drain peaches, saving ½ cup syrup. Mix cinnamon and ½ cup sugar. Arrange peaches on crumb crust. Put cinnamon and sugar mixture over peaches. Bake for 20 minutes at 375 degrees.  
Mix milk, egg and peach juice. Pour over peaches. Bake 30 minutes more, or until custard is firm. Serve warm or cold.

## Banana Split Dessert

BRENDA WIEBE  
Route 1, Box 33A  
Barre, Wyo.

2 or 3 bananas  
½ gallon neopolitan ice cream  
1 cup chopped walnuts  
1 cup chocolate chips  
½ cup butter  
2 cups powdered sugar  
1½ cups evaporated milk  
1 teaspoon vanilla  
1 graham cracker crumbs  
1 pint whipping cream  
Cover bottom of 11 by 15-inch pan with graham cracker crust. Reserve 1 cup of crumbs.  
Slice bananas crosswise and layer over crust. Slice ice cream in ½-inch slices.

## Lemon Lassies

VERLA DODSON  
845 Eastland Dr.  
Twin Falls

2 eggs, slightly beaten  
½ cup sugar  
1 tablespoon lemon rind, grated  
¼ cup lemon juice  
1 teaspoon salt  
Combine and cook over low heat, stirring until thick. Remove from heat and add 1 cup, coconut. Cool.

Cream together:  
½ cup butter  
1 cup sugar  
Blend in:  
1 egg  
¼ cup light molasses  
Add:  
2½ cups flour  
1 teaspoon cinnamon  
½ teaspoon soda  
½ teaspoon salt  
Mix and chill dough 4 to 6 hours.

Cut a large cookie, or two small ones. Put filling in, fold over and crimp edges. Bake 12 to 15 minutes at 350 degrees.

Place over bananas. Sprinkle ice cream with walnuts. Freeze until firm.  
Melt chips and butter. Add powdered sugar and evaporated milk. Cook until thick and smooth, stirring constantly.  
Remove from heat, add vanilla and cool. Pour over ice cream and freeze again.  
Whip cream until stiff. Spread over chocolate layer and top with reserved crumbs. Store in freezer. Remove 10 minutes before serving. Will keep several weeks.

## Rhubarb Gelatin Dessert

VELMA WHITAKER  
243 Quincy St.  
Twin Falls

4 cups rhubarb, fresh or frozen  
½ cup water  
Cover and simmer about four minutes. Drain rhubarb juice into measuring cup and add boiling water to total 2 cups liquid.  
1 6-ounce pkg. Strawberry gelatin, dissolved in water and juice mixture.  
Put rhubarb, gelatin

## Individual Brownie Alaskas

LOIS HITE  
Box 264  
Egan

1 pkg. fudge brownie mix  
1 pint peppermint or strawberry ice cream  
4 egg whites  
½ cup sugar  
Bake brownies as directed on package. Cut into 3-inch squares and place on cookie sheet. Top each with small scoop of

## Apple Crisp

TORA DARRINGTON  
337 Blue Lakes Blvd.  
Twin Falls

1 quart apples, peeled and cored  
1 tablespoon lemon juice  
¼ cup water  
¼ cup sugar  
2 tablespoons minute tapioca  
1 teaspoon cinnamon  
¼ teaspoon nutmeg  
¼ teaspoon salt  
1 cup raisins  
TOPPING  
½ cup flour  
½ cup nonfat dry milk powder  
½ cup sugar  
½ teaspoon salt  
½ cup butter or margarine  
Preheat oven to 375 degrees.

In large bowl toss apples, lemon juice, rind and water. Mix in sugar, tapioca, cinnamon, nutmeg, salt and raisins. Turn into an 11½ by 7½-inch baking pan.  
Mix topping until crumbly and sprinkle over apple mixture.  
Bake for 35 to 40 minutes, or until apples are tender and crust is brown. Makes 6 to 8 servings.

mixture and 1 can crushed pineapple (No. 300 size). (Reserve ½ cup juice) into gelatin mold. Add 2 cups ice water and allow to set in refrigerator.  
TOPPING  
1 egg  
1½ tablespoons flour  
½ cup pineapple juice  
½ cup sugar  
Blend thoroughly and cook in double boiler. When cold but not set, fold in 1 cup whipped cream. Spread on firm gelatin.

ice cream. Place in freezer overnight.  
Heat oven to 500 degrees. Beat egg whites until foamy. Beat in sugar, one tablespoon at a time. Continue beating until stiff.  
Cover ice cream with meringue, sealing it to edge of brownies.  
Bake 3 to 4 minutes, or until meringue is light brown. Makes nine servings.

## Festive Dessert-Cups

MRS. A. M. SWAINSTON  
Route 4, Box 281  
Jerome

1 6-ounce pkg. semi-sweet chocolate bits  
1 pint marshmallow creme  
3 cups sugar frosted flakes cereal, crumbled to 1½ cups  
½ cup flaked or shredded coconut  
1 quart vanilla ice cream  
Butter eight custard cups or 12-muffin-pan. Melt chocolate in double boiler. Stir occasionally until melted. Stir in marshmallow creme and

remove from heat.  
Stir in cereal crumbs, pecans and coconut.  
Butter hands and press evenly into greased cups. Refrigerate one hour, or until firm. Run spatula or knife around edge to remove. You may have to set cups in hot water for easy removal.

Allow the dessert shells to set at room temperature for about half an hour. Fill with ice cream. Garnish with maraschino cherries. Serve immediately.

## Banana Split Dessert

MRS. JEAN ETCHETO  
1560 Princeton Dr.  
Twin Falls

½ cup melted butter  
2 cups graham cracker crumbs  
½ cups softened butter  
1 20-ounce can drained crushed pineapple  
4 bananas, sliced (3 cups)  
2 eggs  
2 cups powdered sugar  
1 teaspoon vanilla  
½ cup chopped pecans  
1 9-ounce carton whipped dessert topping  
1 4-ounce jar maraschino cherries, drained.  
Combine melted butter

and crumbs. Pat in bottom of 13 by 9 by 2-inch pan.  
Beat eggs until light, about four minutes. Add powdered sugar, softened butter and vanilla. Beat five minutes. Spread over crumbs and chill for 30 minutes.

Spread pineapple over creamed mixture. Arrange bananas over pineapple. Cover with whipped topping. Sprinkle with pecans.  
Cover and refrigerate six hours or overnight. Garnish with cherries. Makes 12 servings.

## Rhubarb Tapioca

ERNA KELLOGG  
Box 214  
Filer

3 cups water  
2 tablespoons minute tapioca  
¾ cup sugar  
1 tablespoon dry orange-flavored Tang

Mix in saucepan and let set five minutes.  
Cook over medium heat, stirring constantly, five minutes. Add 3 cups cut up rhubarb. Cook 10 minutes more. Turn off heat and cover.

## Chocolate

### Mint Freeze

TAMARA LYNN  
GARRISON  
1560 Princeton Dr.  
Twin Falls

½ cup butter  
3 cups powdered sugar  
2 1-ounce squares unsweetened chocolate  
2 eggs  
2 teaspoons vanilla  
1 teaspoon peppermint extract  
½ cup chopped nuts  
½ cup vanilla wafer crumbs

Cream butter, powdered sugar and melted chocolate. Add eggs, one at a time. Beat until mixture is smooth. Stir in flavoring and nuts.

Sprinkle ¼ cup crumbs into 12 square pan. Spoon in chocolate mixture. Top with remaining crumbs. Freeze. Makes 12 servings.

## Apple Lime Snow

STACEY ROEHL  
519 Fourth Ave. N.  
Twin Falls

16-ounce lime gelatin  
2 cups boiling water  
1½ cup cold water  
1 6-ounce can applesauce  
½ cup chopped pecans  
1 unpared red apple, sliced whipped cream  
Dissolve gelatin in boiling water. Add cold water. Chill until very thick but not set. Whip until fluffy.  
Fold in applesauce, pecans. Spoon into 9-cup mold or serving dish. Serve with whipped cream.



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# Desserts

## Strawberry Delight

**TAMERALYNN GARRISON**  
1560 Princeton Dr.  
Twin Falls

- 2 cups chocolate wafer crumbs
- 1/2 cup melted butter
- 1 8-ounce pkg. softened cream cheese
- 2 1/2 cups milk
- 1 teaspoon grated lemon rind
- 1 3/4-ounce pkg. instant vanilla pudding mix
- 3 cups fresh strawberries, sliced
- 1 envelope dessert topping mix
- 1/2 teaspoon vanilla

Combine crumbs and melted butter. Reserve 3/4 cups for topping. Press remainder in bottom of 8 by 12 inch pan.

Blend cream cheese and 1/2 cup milk. Beat slowly for one minute. Spoon over strawberries. Top with

In small mixer bowl, combine pudding mix, vanilla and remaining 1/2 cup milk. Beat until mixture peaks. Spread over berries. Top with remaining crumbs. Chill several hours of overnight. Yields 12 servings.

## Peach Crunch

**ROSEMARY BLAKE**  
Route 1  
Jerome

- 1 1/2 quarts canned peaches
- 2 cups into large pieces. Arrange in 9 by 13 inch buttered baking dish. Sprinkle with 3 or 4 tablespoons of peach juice. Sprinkle lightly with cinnamon.
- Beat 1 egg and 1 teaspoon

vanilla.

- Sift together and add:
- 1 cup flour
- 1 cup sugar
- 2 teaspoons baking powder
- salt

Mix until crumbly. Spread over peaches. Bake 25 minutes at 350 degrees. Serve warm topped with ice cream.

## Vanilla Cream Pudding

**LIZ MCCUE**  
413 S. Fir  
Jerome

- 1 cup sugar
- 2 tablespoons corn starch
- 1/2 teaspoon salt
- 2 cups milk
- 2 egg yolks, beaten
- 2 tablespoons butter
- 2 teaspoons vanilla
- Blend sugar, cornstarch and salt in saucepan. Add

milk. Cook over medium heat, stirring constantly, until mixture boils.

Beat egg yolks in small bowl. Pour part of hot mixture over them, stirring. Pour egg mixture back into saucepan. Return to heat and boil 1 minute. Remove from heat. Add butter and vanilla.

## Frozen Ice Cream Dessert

**TERI COREAGA**  
Route 2  
Filer

- 24 cinnamon graham crackers
- 3 tablespoons sugar
- 1 gallon vanilla ice cream
- 1 large can Hawaiian punch
- Crumble crackers and mix with sugar, then press

half of it in bottom of 13 by 9-inch pan. Cut one-half gallon of ice cream in slices and lay on top of crumbs. Let Hawaiian Punch freeze until slushy, then pour over ice cream. Slice rest of ice cream and put over punch. Sprinkle with crumb mixture and freeze.

## Christmas Ice Cream

**JOANN SHOTWELL**  
Route 4  
Twin Falls

- 1 1/2 cups sugar
- 1 cup water
- 3 1/2-ounce pkg. lime gelatin
- 1 1/2 cups pineapple juice
- 1/2 cup maraschino

cherries.

2 cups whipping cream or chilled evaporated milk green coloring.

Mix sugar and water. Bring to boil and stir until sugar dissolves. Add gelatin and dissolve. Add

## Apple Dessert

**MRS. CLYDE JOHNSON**  
Route 1  
Hansen

- 3/4 cups sugar
- 1 egg
- 1/2 teaspoon salt
- 1/2 cup flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 2 cups diced apples
- 2 cups nuts

Beat eggs, sugar and salt. Stir flour and baking powder; add to sugar mixture. Fold in diced apples, vanilla and nuts.

Bake in 8 by 8 inch pan for 35 minutes at 375 degrees. Serve with cream.

## Orange Drink or Popsicles

**CONNIE EGBERT**  
649 Lynwood Blvd.  
Twin Falls

- 1 12-ounce can frozen orange juice
- 3 cans cold water
- 1 pkg. orange Kool-Aid
- 1 cup sugar
- 2 quarts cold water
- Add together and stir.

## Orange or Grape Freeze

**MRS. JIM HALBY**  
1530 Princeton Dr.  
Twin Falls

- 1 large can evaporated milk
- 1/4 cup lemon juice
- 1/2 cup sugar
- 1 12-ounce can frozen orange- or grape- concentrate
- Chill milk overnight in can. Chill large mixing bowl and beaters.
- Whip milk until stiff. Add lemon juice. Whip very stiff. Blend in sugar and concentrate.
- Freeze in ice cube trays until firm; about two hours. Makes two quarts.

## Honey Ice Cream

**MRS. GEORGE FOWLER**  
723 Fifth Ave. South  
Rupert

- 4 eggs
- 1/2 cup honey
- 2 tablespoons flour
- 2 tablespoons vanilla
- 6 cups milk
- 4 cups light cream
- 1/2 teaspoon salt
- Beat egg yolks until lemon colored. Combine 2 cups milk, honey, salt

and egg yolks in double boiler. Cook until it begins to thicken. Add flour mixed with a little of the milk. Cook just until it comes to a boil. Cool.

Beat egg whites until frothy. Combine with cooled mixture, remaining milk, cream and vanilla. Freeze in electric or hand freezer. Makes one gallon.

## Cool & Frosty Apple Shakes

**SHEILA CHRISTENSEN**  
1725 Osterloh  
Twin Falls

- 1 pint vanilla ice cream, softened
- 1 can (6-ounce) frozen juice concentrate

2 cups milk  
dash of cinnamon  
Blend ingredients to desired consistency. Pour in frosted glasses. Add lemon slice and dust with nutmeg.

## Ice Cream

**ROBBI DUNLAP**  
Route 2  
Filer

- 1 tablespoon vanilla
- 2 cups sugar
- 3 cups cream or 1 quart half-and-half
- 4 eggs
- Beat all ingredients

together in large mixing bowl. Pour into ice cream freezer. Add milk up to bottom of first arm of dasher.

Freeze 30 minutes or until half to turn.

Remove dasher and let cure from 20 to 40 minutes.

## Pioneer Vanilla

## Ice Cream

**MRS. MILDRED BATES**  
277 Harrison  
Twin Falls

- 2 quarts milk
- 4 to 6 eggs
- 1 teaspoon salt

- 1 teaspoon lemon extract
- 1 cup flour
- 3 cups sugar
- 3 tablespoons vanilla
- 1 quart heavy cream

Combine a small amount of cold milk with flour and stir until smooth. Heat remaining milk and stir flour mixture into it, stirring and cooking until slightly thickened.

Beat eggs and sugar together, then stir into milk mixture. Cook thoroughly and add salt, vanilla, lemon extract and cream.

Freeze in 6-quart freezer.

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# Grandmother fine Mexican cook

By WILLET TA WARBERG

**TWIN FALLS** — "Yes! I'm Mexican, was born North of the border way down in Texas in Falls City and I cook Mexican style food always . . . that's the only way I know to cook."

"I only like to eat my people's food," says Ramona Silva. Although primarily Spanish speaking, Ramona's English is quite easy to understand. This handsome-looking woman came to Idaho in 1951 for the first time as a migrant worker. She came here to live after having worked in Texas, New Mexico, Arizona, Missouri and Arkansas. She likes it here so much, that she has made Twin Falls her home since 1961. At the present time she keeps house for a prominent doctor's family here and says that she cooks Mexican cuisine for them very often.

Ramona learned to cook and started working the fields at the same time and that was when she was only 7 years old. When I asked her what the first things were that she ever cooked, her reply was refried beans, scrambled eggs and fried potatoes. I wanted to test myself and see if my information was correct for making refried beans. I asked her how she made them. "I just soak my beans in water to cover overnight," she said. "Then I pour off the water and cover them with more new water and a little bit of salt and cook them until they are softened."

Then I heat some lard in a frying pan and mash some beans in the hot, melted lard and cook them." She claims refried beans spread on and rolled in a tortilla is the very best lunch to carry to work.

Mrs. Silva has 6 children. The youngest, a son, is 21 years old and the oldest, a daughter, is 37 years old. She has 27 grandchildren and they all love to eat her flour and corn tortillas which she makes fresh almost every day. She explained to me that the tortilla is the staple of every good Mexican home. Sometimes both kinds are made. But, usually only one kind is made for a day and what it's going to be used for determines the type.

Following are Ramona's recipes for flour and corn tortillas and different uses for them.

## FLOUR TORTILLA

2 cups flour  
1 Tbsp. baking powder  
1 tsp. salt  
1 cup vegetable shortening  
warm water.

In big bowl, put flour, baking powder, salt and shortening. Mix together and gradually add enough warm water, while mixing, to make a semi-hard dough. Form dough into about 24 small, round balls; roll each ball out until very thin. Cook as is in hot skillet. Store in covered dish.

**CORN TORTILLAS**  
2 cups masa harina (this corn flour can be found in practically every large supermarket)

1 cup water

In large mixing bowl, combine corn flour with water until well-blended. Dough should be semihard. Form dough into 18 to 20 small balls; Pat into

or roll into very thin rounds. Fry in very lightly greased skillet until just barely cooked. Store covered in a dish.

## BURRITOS

(These are always made with flour tortillas and are traditionally rolled leaving ends open and deep-fat-fried.)

24 flour tortillas

1 lb. ground beef (makes 24 burritos)

chopped onion (optional)

Shredded Monterey Jack or other semihard cheese.

Deep vegetable oil for frying.

Cook ground beef until browned.

Warm up tortillas in dry skillet or oven to make rolling easier. Spread a spoonful ground beef in center of flour tortilla; sprinkle meat with chopped onion and shredded cheese; roll up.

Deep fry until golden brown. Do not worry about filling falling out. It shouldn't.

## TOSTADAS

(These Mexican delicacies are always made with corn tortillas.)

Heat a little oil in skillet. Fry corn tortillas until golden brown. Spread all over with refried beans. Sprinkle with shredded lettuce and chopped tomato, and guacamole which is made by mashing avocado with jalapeno (green chili peppers).

## TACOS

(The taco is similar to the tostada because both use corn tortillas. The difference is that the tostada is refried beans based and tortilla lays flat. The taco has a meat base and is folded

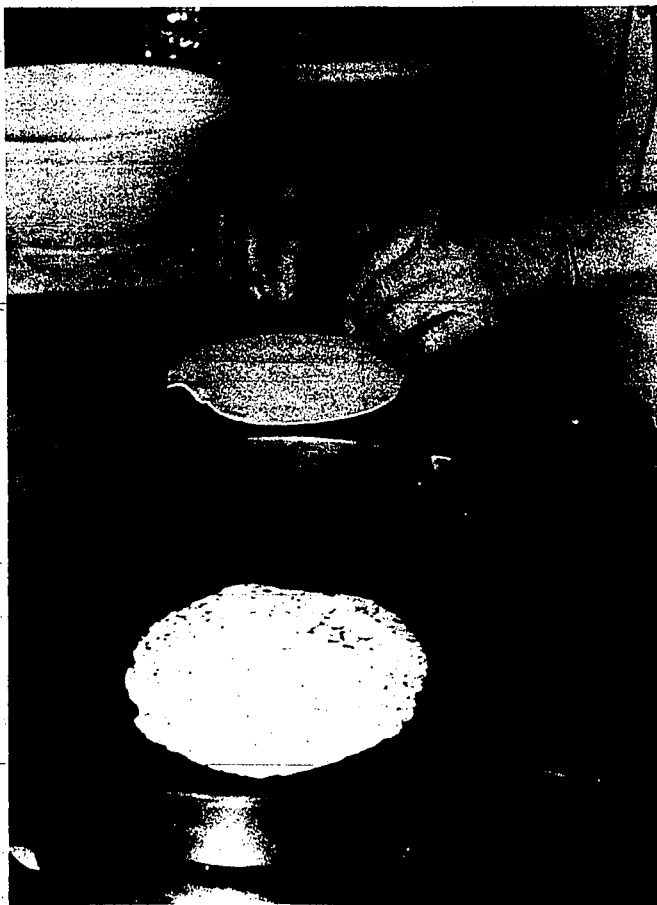
over.)

Heat a little oil in skillet. Fry corn tortillas until golden brown and fold over to form a pocket.

Fill pocket with browned ground beef, shredded lettuce, chopped tomato and guacamole.

## ENCHILADAS

Heat a little oil in skillet. Fry corn tortillas until golden brown. Put browned ground beef, chopped onions and grated cheese on top of each and roll. Put tortilla rolls in shallow baking dish. Pour 1 cup beef gravy which has been seasoned with chili powder over enchiladas. Sprinkle with grated cheese and bake about 20 minutes, or until cheese is melted.



Ramona Silva makes her flour and corn tortillas fresh each day

# Salads

## Helen's Salad

**KAREN SCHMITT**  
725 1/2 Third Ave. E.  
Twin Falls

2 small boxes lemon gelatin  
2 cups water (1 hot and 1 cold)  
Mix and set aside.  
2 cups crushed pineapple  
1 cup sugar

Juice of 1/2 lemon  
Cook three minutes. Mix with gelatin and let cool until almost set.

Mix in 2 cups whipped cream (do not add sugar to cream). Add 1 cup grated velveta cheese on top.

## Cranberry Salad

**VIOLA MICHENER**  
Space 95, Lory J  
Twin Falls

1 cup ground cranberries  
1 cup crushed pineapple  
1/2 cup sugar  
Mix and let stand.

Prepare one package raspberry gelatin. Let stand until it begins to set. Mix the two together and add 1 cup nuts. Put in refrigerator until firm.



## Roasted Pumpkin & Squash Seeds

**ELLA NELSON**  
Route 3  
Twin Falls

Rinse seeds and dry by wiping around on cloth to remove pulp.  
Mix equal parts of hot water and salt in bowl. Stir to partially dissolve salt.

Cover seeds with salted water and let stand overnight.

Pour off water and rinse only slightly. Put on flat pan in 350 degree oven until seeds are slightly browned. Stir occasionally.

## Chicken Fried Rice

**EDITH BAUGH**  
Hacienda Trailer Court  
Gooding

6 chicken thighs  
1 tablespoon soy sauce  
2 tablespoons Madeira wine  
2 1/2 cups cooked rice  
3 green onions, chopped, including tops  
1 tablespoon soy sauce  
1 tablespoon Madeira wine  
Bone the thighs and cut each in four pieces.

Marinate 30 minutes in soy sauce and Madeira wine.

Coat chicken with corn starch and fry in oil in large skillet. Add salt and pepper. Remove when well browned, leaving all crumbs in skillet.

Put rice and onions in skillet. Return chicken to skillet. Sprinkle on the tablespoon of soy sauce and tablespoon of wine. Cook 10 minutes more. Serves 4 to 6.

## Milly Kavan's Sauerkraut.

**MRS. M. KAVAN**  
Box 185  
Bullhead City, Ariz.

21-pound cans sauerkraut  
1 onion  
2 tablespoons bacon  
2 cups sugar  
1 potato  
Rinse sauerkraut in hot

water in colander. Sauté onion and bacon in a little butter and add to sauerkraut.

Add apples, simmer 15 minutes. Add beer and simmer 30 minutes more. You can add cut up Polish sausages in this, also, if desired. Salt and pepper.

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# Vegetables

## Stewed Beets

JANE REITZMA

Route 1

Wendell

- 1 quart beets, shredded or cubed
- 3 ounces vinegar
- 1 cup sugar
- 2 tablespoons chopped onion
- 2 tablespoons margarine
- 3 bay leaves
- 4 whole cloves

2 1/2 tablespoons cornstarch

Cook onion in margarine.

until just golden. Stir in vinegar and the remaining ingredients except cornstarch. Bring to boil. Simmer 15 minutes.

Stir cornstarch with a little water until smooth. Thicken beet mixture with this. Remove bay leaves and cloves. Serves 6 to 8.

## Zucchini Pizza Pie

MABEL BONNICHSEN

Route 2

Filer

- 1 1/2 pounds zucchini.
- 1 cup shredded mozzarella cheese
- 1 cup sharp cheddar cheese
- 2 eggs, slightly beaten
- 1/4 teaspoon salt
- 1/2 teaspoon garlic salt
- 1 pound lean ground beef
- 1 onion, chopped
- 1 can (8-ounce) tomato sauce
- 2 teaspoons oregano leaves
- 1 green pepper, in thin strips
- 1/4 pound mushrooms, sliced
- 1/2 cup grated Parmesan cheese
- Shred zucchini (about 4 cups). Squeeze out any moisture. Mix zucchini

with 1/4 cup each mozzarella and cheddar cheese and eggs. Press into greased jelly roll pan. Bake at 400 degrees for 10 minutes.

Sprinkle salt and garlic salt in a skillet over medium heat. Add beef and cook until crumbly. Add onion and cook until limp. Drain fat. Stir in tomato sauce and oregano. Spoon over zucchini.

Arrange pepper strips and mushrooms on top. Sprinkle with remaining mozzarella and cheddar cheese and parmesan cheese.

Bake at 400 degrees for 30 minutes or until cheese is bubbly. Makes six servings.

## Zucchini Rounds

MRS. ERMA BURTON

Box 273

Eden

- 1/2 cup biscuit mix
- 1/4 cup grated parmesan cheese
- 1/4 teaspoon pepper
- 2 slightly beaten eggs
- 2 cups shredded, unpared zucchini
- 2 tablespoons butter
- In mixing bowl, stir together biscuit mix, cheese and pepper. Stir in

beaten eggs just until mixture is moistened. Fold in zucchini.

In 10-inch skillet, melt butter. Using two tablespoons of mixture for each round, "cook" four rounds at a time about 2 to 3 minutes on each side, or until brown. Keep warm while cooking remaining rounds. Makes 12 rounds, or six servings.

## Copper Pennies

ALFREIDA MORFIN

114 S. Garfield

Jerome

- 2 pounds carrots, sliced 1/4 inch
- 1 onion chopped
- 1 chopped green pepper
- 1 can tomato soup
- 1 cup sugar
- 1/4 cup vinegar
- 1/2 cup oil
- 1 tablespoon prepared mustard

1 tablespoon Worcestershire sauce

pinch salt

Boil carrots 15 minutes; drain.

Bring to boil tomato soup, sugar, vinegar, oil, mustard, Worcestershire sauce and salt. Add carrots, peppers and onions. Let set. May be served hot or cold.

Magic Valley's Largest

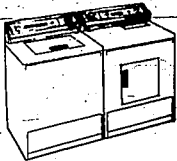
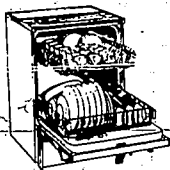
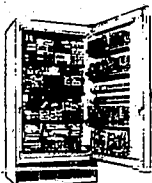
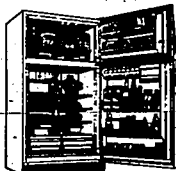
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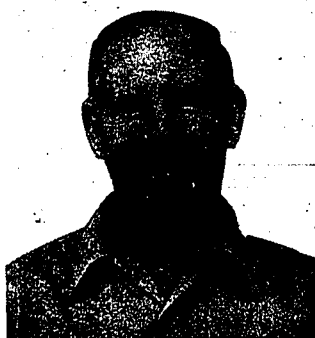
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# Vegetables

## Chinese Zucchini

BETH TATGE  
281 Caswell, No. 4  
Twin Falls

¼ cup bacon fat or oil  
1 pound zucchini  
1 lemon  
1 clove garlic  
¼ cup water  
2 tablespoons soy sauce  
Melt fat in skillet. Add zucchini — or — summer

squash, washed, unpared, thinly sliced. Add thinly sliced lemon, garlic clove, water. Do not add salt. Stir.

Cook covered until zucchini is tender, about 10 minutes. Discard garlic. Sprinkle soy sauce over zucchini. Cook, turning occasionally, about five minutes more. Makes 4 servings.

## Frozen Green Beans

O. MARIE JUDY  
263 Fifth Ave. E.  
Twin Falls

Break and wash fresh green beans. Cover with water. Add some bacon grease and dill seed. Cook until half done — no longer. Cool.

Fill containers with beans and liquid. Freeze. When ready to use, finish cooking as you would regular green beans. They taste garden fresh.

## Barbecued Green Beans

DOROTHY WITTERS  
Route 2  
Jerome

4 slices bacon, finely cut  
¼ cup chopped onion  
¼ cup catsup  
¼ cup brown sugar  
1 tablespoon wor-  
cestershire sauce  
3 cups cooked string beans  
Brown bacon and onion

in skillet. Add catsup, brown sugar, and wor-  
cestershire sauce. Simmer  
two minutes.

Place beans in a  
casserole. Pour bacon  
mixture over them, but do  
not stir.  
Bake 20 minutes at 350  
degrees.

## Dilly Beans

MRS. W. F. COON  
Route 1, Box 174  
Jerome

2 pounds small tender  
green beans  
1 teaspoon red pepper  
4 cloves garlic  
4 large heads of dill  
2 cups water  
¼ cup pickling salt

2 cups vinegar  
Stem beans and pack in  
jars. To each pint, add ¼  
teaspoon red peppers, 1  
clove garlic and 1 head of  
dill.

Heat together water, salt  
and vinegar. Bring to boil.  
Pour over beans and seal.  
Makes four pints.

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A 0956	Butter Dish, 8" x 2 1/2"	9.00	
B 1029	Pastry Tongs, 7"	10.00	7.00 per item
C 6054	Salt & Pepper Set, 2 pairs 2"	10.00	
D 8297	Salad Server, 10 1/2"	9.50	
E 1106	Div. Vegetable, 11" x 8 1/4"	12.00	9.00 per item
F 6506/L	Gravy Boat, 20 oz.	12.00	
G 6534	Bread Tray, 6 1/2" x 12 1/2"	12.00	
H 1220/45	Oval Platter, 17 1/2"	16.50	12.00 per item
I 1132	Chip 'N Dip, 12 1/2" dia.	16.50	
J 1365	Cov. Vegetable, 1 1/4 qts. ea. pc.	15.00	
K 1414	Wire Basket, 8" dia.	18.50	
L 2963	Cheese Dish, Covered, 9" x 7"	15.00	
M 4312	Cake Platter, Covered, 12" dia.	19.50	
N 7123	Salad Bowl, 9 1/2" x 3 1/2"	18.50	15.00 per item
O 7339	Grill Platter, 17" x 9 1/2"	21.00	per item
P 8750	Cold Meat Platter, 12 1/2" x 8"	18.50	
Q 1510	Vacuum Jug, 2 1/2 pts.	25.00	\$20.00

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TWIN FALLS

# Wine tasting parties popular

TWIN FALLS — A new kind of party is gaining popularity in the Magic Valley — it's the wine tasting party.

The key to the occasion is informality. The wines are to be tasted, consumed and enjoyed. If there is any competition it is among the guests in 'tasting games,' instead of between the wines. The tasting party often precedes or follows a meal, or is accompanied by finger foods.

The reason for the blossoming popularity of these parties is that thousands of Americans say they are fun. Californians, proud of their state's variety and range of excellent wines, began the tasting party boom. As others have discovered the West's wines the tasting party has spread across the country.

The cost of a tasting party is less than for the conventional cocktail party since wine is cheaper than hard alcohol. It's the kind of party the host or host couple can give and still enjoy themselves.

It's a good ice-breaker, equally suitable for a group of old friends or a mixed bag of strangers. Everybody has an opinion about wine and almost everybody wants to share it with the taster at his elbow.

The first step in planning a wine tasting party is to decide what kind and number of wines to serve. If your group is fairly new at wines you may want to

give them a wide range of taste. Perhaps one each of California burgundy and mellow red, a rhine, a rose, a dry sherry and a port or a muscat wine such as muscatel. The first four are table wines, the sherry an appetizer wine, port and muscatel sweet dessert wines.

You may prefer to limit the selection to all table wines, or even to all reds or all whites. Whatever you decide, six different wines are an average number. At a casual tasting party, a good "buying guide" is about a half-bottle per person — total, not of each wine.

So, one fifth-size bottle of each of six wines should be sufficient for a party for 12. To be on the safe side, have an extra half-bottle of each wine in reserve for those who want seconds.

California champagne is a wonderful addition to every party and the tasting party is no exception. It could be fun to offer two, one very dry, one a bit sweeter. Champagne should usually be served last.

The basic mechanics are very simple. Chill the white and rose wines and champagne. Set up one long table or two smaller ones and arrange the wines. The different wines should be far enough apart on the table so people can move around freely sampling each.

Set out only one glass per guest, a pitcher or two of

water to rinse glasses between tastes and a container for used rinse water.

Scatter bowls with little cubes of bread or crackers and mild cheese. Nibbling these between "tastes" refreshes the palate for the next wine.

Several games have been specially designed for the wine tasting party. Blind man's buff is played by having a blindfolded person taste a red, white and rose wine and determine which is which.

It's not always as easy as it sounds if all the wines are of the same temperature.

"Triangular tasting" is played by trying to decide which two of three glasses of similar wine contain the same wine and which is different. To eliminate chance have the player take two turns at guessing.

For the more sophisticated wine taster there is a "varietal game." The player must determine which type of wine he is tasting — such as Cabernet

Sauvignon, Chardonnay, Grenache and Zinfandel. The bottles are masked and the players must determine wine type only by color, fragrance and taste.

One final tasting game is the "sweetness test" where several sweet wines are served and the player must determine which is the sweetest.

The professional taster judges his wine on three criteria — its look, smell and taste.

First, wine is poured into

a glass and the color is observed. Good wine is pleasantly bright and clear.

Then take a long sniff of the wine. The wine should have a pleasant fragrance. The trained wine sniffer can determine the kind of variety of wine by its odor.

Finally, the wine is sipped. The wine should be rolled around on the tongue. One should notice the sweetness, astringency, acidity, body and the aftertaste.



## Variations

THREE easy ways to set up your wine tasting parties are shown here. Above, two bottles of each of six wines on small tables. Lower right, wines for a patio party, and at left, a more formal arrangement, with six wines on a long table.

## Tasting room now put to use

© N. Y. Times Service

NEW YORK — One of the most handsome wine shops in New York City has a magnificent tasting room in its basement with racks for each taster's glasses, roomy counters for each guest, even special individual lighting to make checking the color of wine easier.

The tasting room sits unused because New York State law forbids the consumption of any liquor on the premises of a retail licensee. The room was built a few years ago in a more optimistic time, when it seemed there might be a chance that New York's antediluvian liquor laws might be changed to take cognizance of the new interest in wine.

That never happened and the handsome tasting room was forgotten until the other day when a letter arrived from the Academie du Vin in Paris.

The academy is the off-shoot of a wineshop, Caves de la Madeleine, in a picturesque, 18th-century shopping arcade, the Cite Berryer, around the corner from the Place de la Madeleine. Needless to say, one hand washes the other, quite deftly in the Cite Berryer. Academy students become Caves customers and vice versa.

Now the academy has teamed up with one of the new Paris cooking schools, La Varenne, to offer an evening course of six menus of regional cooking and wines. Chef Michel Marolleau demonstrates the preparation of each dish and the academy's Steven Spurrier conducts a tasting of wines appropriate to that dish.

In addition, the Caves de la Madeleine offers a 15 per cent case discount to all students enrolled in academy courses. This too would be forbidden in New York. Not that alert retailers have not found ways to circumvent some of the restrictions, but it is an area where it would be preferable to have the state working as promoter rather than watchdog.



# Easy mix cheese bread

With the quick-mix, refrigerator-rising method, you can even make yeast bread during summer. It takes less time than grandmother's way, and the bread has a smooth, fine-grained texture that's sure to please. That's just one reason why Refrigerator Cheese Bread is a blue ribbon winner.

Another reason for making this delicious bread is that it will shake up summer tastes as only a home-made bread can. It's ideal to serve because so many of the foods served during summer are quick-fix kinds.

Here's a tip on how to shape the dough easily into an appealing rectangular

loaf. Roll half of the dough into a 14 x 9-inch rectangle. Starting with the short side of the rectangle, roll the dough toward yourself, sealing it with thumbs after each complete turn. Make certain that the final seam is well sealed. Pressing firmly with side of your hand, make a thin strip to seal the ends of the loaf. Fold the sealed strips under. Then place the loaf seam-side down in a buttered baking pan.

Cover and refrigerate the loaf for a minimum of two hours and a maximum of 24. After you remove the loaf from the refrigerator, let it stand at room temperature for about ten minutes before popping them

in the oven to bake. You can freeze the extra baked loaf for use at a later date.

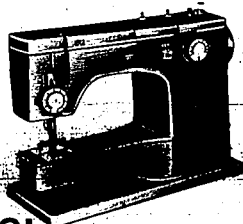
Golden crusted Refrigerator Cheese Bread, warm from the oven, begs to be sliced and spread with butter. Serve with tall glasses of cold milk. Jams and jellies are a delectable complement to the sharp Cheddar flavor. Another mouth watering idea... sandwich your favorite cold cuts between slices of toasted cheese bread. Or dip the bread in an egg-and-milk batter, and enjoy French cheese toast for breakfast. However you slice it, your family will love being treated to the fresh taste of home-made Refrigerator Cheese Bread.

# Gifts

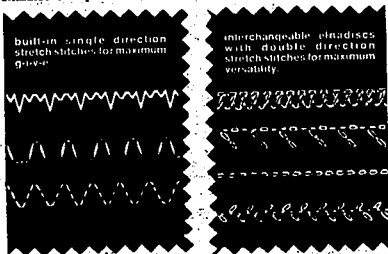
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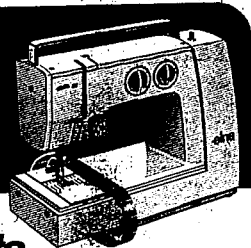


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## Compare elna-elnila

Lots of smart shoppers are looking for a lightweight, compact portable sewing machine that is easy to sew with — easy to carry, yet does not sacrifice quality or sewing features. Compare the Elna Elnita and be convinced — if you want a full featured compact sewing machine, you want the Elnita.

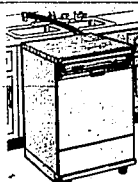
	Elna Elnita	Singer Genie
True Compact	YES	NO
Weights Less than 12 lbs.	YES	NO
Complete without carrying case	YES	YES
Wide Built-in Sewing Surface	YES	YES
Wide Open Arm	YES	NO
Carrying Handle	YES	NO
Drop-in Top Loading Metal Bobbin	YES	NO
Built-in Bobbin Case	YES	YES
Self Adjusting Presser	YES	NO
Numbered Lower Tension	YES	NO
Horizontal Rotary Hook	YES	YES
Four Point Diamond Point Feed	YES	NO
Lower Tension By-pass for Yarn Embroidery	YES	NO

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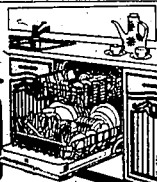
From now until June 15, KitchenAid is offering big factory price reductions on selected 1977 models! Buy now and enjoy big savings.



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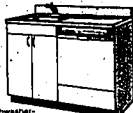
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Dishwasher Sink KDS-36  
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Front-loading Portable KDR-675  
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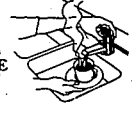
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# Flavored coffees tempt most guests

What's one of the busiest and most prestigious rooms in the home today? If you've answered the kitchen, you're right.

With the current trend in lifestyles, we've come full circle in this area. We've progressed from the old-fashioned workroom where everyone gathered for every imaginable activity, through the era of the no-nonsense kitchen workspace with little personality and now back to the warm, friendly multi-use room that everyone loves to congregate in today. Yes, "No matter where I serve my guests,"

It seems they like my kitchen best."

The familiar verse so often cross-stitched on samplers vividly describes the contemporary kitchen story.

With this thought in mind, why not take advantage of your kitchen's congenial atmosphere by inviting friends for informal coffee and conversation there. But instead of an ordinary brew, offer them coffees with individual character, like the full-bodied instant with the subtle flavorings already blended in from the Bigelow Company.

Let guests discover what they've been missing. When they gather round your kitchen table, each person can select his favorite flavor and top it off with cream, sugar, or a variety of condiments. Will it be coffee with a hint of mint? Then try Cafe de Menthe. Or, will they choose delicate apricot, distinctive anisette or a pleasing combination of orange and

spice? Finally, there is aromatic Cafe Cinnamon or rich, mellow Cafe au Chocolat, both favorites with discriminating coffee drinkers everywhere.

These easy-to-make instant provide a welcome departure from the proverbial cup of coffee. Made of rich, premium quality coffee, they'll intrigue the connoisseur of fine food, the most sophisticated world traveler, or anyone who appreciates something out-of-the-ordinary.

If it's a late evening "break", make it coffee and cordials. Enhance these extraordinary coffees with finger liquors or cordial such as Grand Marnier, Kahlua or Galliano for a relaxing "wind-down" at day's end.

For the a.m. or p.m. kaffeeklatsch, enjoy these specialty coffees "as is." But even advocates of black coffee often find just a touch of sugar rounds out each flavor nicely. To give friends ways to embellish the coffees, you might like to have whipped cream, cinnamon sticks, freshly grated nutmeg and twists of fresh lemon or orange peel on the table.

If you'd like to offer an "au lait" kind of coffee, try this recipe that's excellent for mid-morning or mid-afternoon served with flaky rich croissants from the bake shop.

**CREAMY QUICK CAFE**  
(Makes 4 to 6 servings)  
3 cups water  
5 level tablespoons Cafe Orange and Spice or

Cafe au Chocolat  
4 level tablespoons sugar  
1 cup half-and-half

Heat water to boiling; stir in coffee and sugar. Add half-and-half and heat (do not boil). Stir just before serving.

Or, if breakfast-in-a-glass is for you, you'll like this blender concoction "specialized" with Bigelow Cafe Apricot.

## CAFE WAKE-UP SHAKE

(Makes 1 serving)  
1½ level teaspoons Cafe Apricot  
¾ cup nonfat dry milk powder  
1 cup cold water  
1 tablespoon honey  
1 egg

Place all ingredients in electric blender container; blend at high speed until frothy. Pour into a tall glass.

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**FLOORS OF IDAHO**  
One Minute East On Addison



neapple Sauce  
r Angel Food  
Other Cake

MRS. EVA MOORE  
Gooding  
egg yolks  
cup sugar  
tablespoon flour  
juice of two oranges  
sated rind of one-half orange  
can crushed pineapple  
tablespoon lemon juice  
cup pineapple juice or syrup  
cup whipping cream  
Cook egg yolks, sugar, juices  
and orange rind in a double  
boiler until thick. Cool and add  
crushed pineapple. When  
ready to serve, add whipping  
cream, or mix quantity  
desired, using the same  
amounts of sauce and whipping  
cream. The sauce keeps in-  
definitely, covered in the  
refrigerator.

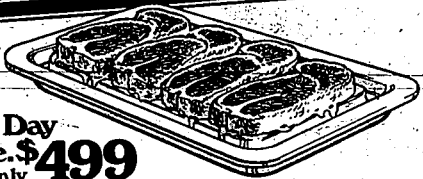
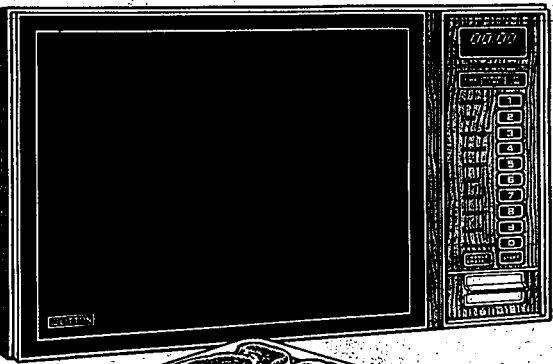
Fresh  
Apple Cake

MRS. LYDIA HIEB  
317 Third St., Rupert  
3 eggs, beaten  
2 cups sugar  
1 teaspoon vanilla  
3 cups flour  
1 teaspoon soda  
1 teaspoon salt  
1 1/2 teaspoons cinnamon  
Mix ingredients together  
and add one cup chopped  
nuts and three cups finely  
chopped apples. Pour into a  
greased and floured tube  
cake pan. Bake for about  
an hour at 325 degrees. It is  
done when a toothpick  
comes out clean.  
GLAZE  
1/4 cup margarine  
1/2 teaspoon vanilla  
1/2 cup brown sugar  
2 tablespoons milk  
Mix together and boil one  
and one-half minutes.

Pumpkin Bars

MRS. C. C.  
BLICKENSTAFF  
Rt. 1, Twin Falls  
1/2 cup sugar  
1/2 cup salad oil  
EGGS  
2 cups flour  
1 teaspoon soda  
1 1/2 teaspoons baking powder  
1 teaspoon salt  
1 1/2 teaspoons cinnamon  
1 cup pumpkin  
1 teaspoon vanilla  
Combine sugar, oil and  
eggs and beat well. Sift dry  
ingredients together and  
add to cream mixture.  
Fold in pumpkin and  
vanilla. Pour into a  
greased 10 by 15 inch pan  
and bake 25 to 30 minute at  
350 degrees. When cool, ice  
with frosting.  
FROSTING  
3 oz. 1 pkg. cream cheese  
1 cup butter  
1 cup powdered sugar  
1 teaspoon vanilla  
Cream ingredients  
together until light and  
fluffy.

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- 100% solid-state.
- Easy-clean touch control panels.
- Large, easy-clean interior.
- Complete with Litton Vari-Cook® and Micro-Browner Grill cookbooks.

Come in and taste an energy-saving Litton microwave cooking demonstration, and take home a great Litton Mother's Day Microwave Value. Now until May 8.

\*Suggested retail price.



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1 egg

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is  
Floor  
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Bring Spring Beauty inside your house. Let us help you revitalize your rooms with colorful new carpeting, or shiny new flooring. We have it all — and famous brands too, such as Bigelow, Armstrong, and many others. Our expert installation is promptly available. If you're a do-it-yourselfer, we have all the tools, accessories and advice you'll need. If your old carpets need a winter face-lifting, our professional cleaning system assures you of the brightest, cleanest spring floor possible. Come in and see how little it costs to have beautiful floors again.



**Custom**

**FLOORS OF IDAHO**  
One Minute East On Addison



## Pineapple Sauce for Angel Food or Other Cake

MRS. EVA MOORE

Cooling  
5 egg yolks  
1 cup sugar  
1 tablespoon flour  
Juice of two oranges  
Grated rind of one-half orange  
1 can crushed pineapple  
1 tablespoon lemon juice  
1 cup pineapple juice or syrup  
1 cup whipping cream  
Cook egg yolks, sugar, juices  
and orange rind in a double  
boiler until thick. Cool and add  
crushed pineapple. When  
ready to serve, add whipping  
cream, or mix quantity  
desired, using the same  
amounts of sauce and whipping  
cream. The sauce keeps in-  
definitely, covered in the  
refrigerator.

## Fresh Apple Cake

MRS. LYDIA HIEB

317 Third St., Rupert

3 eggs, beaten  
2 cups sugar  
1 teaspoon vanilla  
3 cups flour  
1 teaspoon soda  
1 teaspoon salt  
1 1/2 teaspoons cinnamon  
Mix ingredients together  
and add one cup chopped  
raisins and three cups finely  
chopped apples. Pour into a  
greased-and-floured tube  
cake pan. Bake for about  
an hour at 325 degrees. It is  
done when a toothpick  
comes out clean.

### GLAZE

1/4 cup margarine  
1/2 teaspoon vanilla  
1/2 cup brown sugar  
2 tablespoons milk  
Mix together and boil one  
and one-half minutes.

## Pumpkin Bars

MRS. C. C.

BLICKENSTAFF

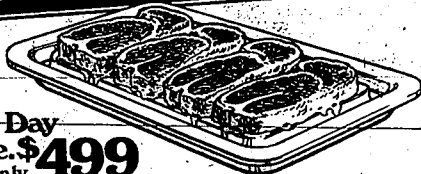
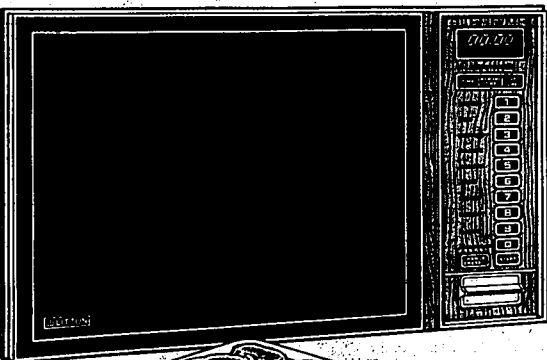
Rt. 1, Twin Falls

1 1/2 cups sugar  
1 cup salad oil  
4 eggs  
2 cups flour  
1 teaspoon soda  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 teaspoons cinnamon  
2 cups pumpkin  
1 teaspoon vanilla  
Combine sugar, oil and  
eggs and beat well. Sift dry  
ingredients together and  
add to creamed mixture.  
Fold in pumpkin and  
vanilla. Pour into a  
greased 10 by 15 inch pan  
and bake 25 to 30 minutes at  
350 degrees. When cool, ice  
with frosting.

### FROSTING

1 (3 oz.) pkg. cream cheese  
1 cup butter  
1 1/2 cups powdered sugar  
1/2 teaspoon vanilla  
Cream ingredients  
together until light and  
fluffy.

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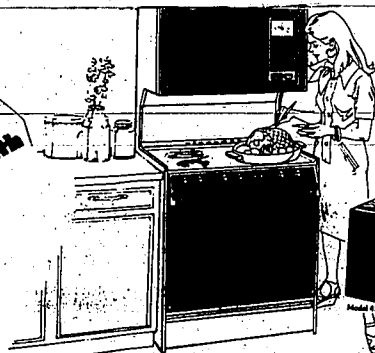
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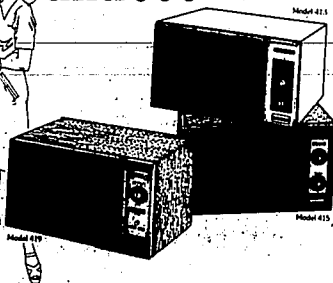
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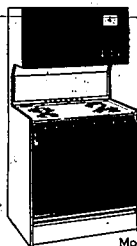
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# Wine delights cooks and guests

N.Y. Times Service

NEW YORK — About 200 wine enthusiasts, wine makers and wine sellers gathered at the Four Seasons Restaurant here recently, for what most of them considered an extraordinary wine tasting and dinner.

Beginning at 7:30 p.m. and not finishing until after 1 a.m., they went through 34 wines and a miniature "dinner" of 17 courses. The evening was billed as the First Annual California Vintners Barrel Tasting Dinner.

Seventeen of California's premium wineries offered a wine of the 1975 vintage — still in barrels at the wineries — and an older vintage, already bottled, of the same wine. There were 20 barrels at the restaurant. The new wines were brought to New York in special bottles, usually with typewritten labels.

Wente Brothers, for example, offered its 1975 pinot blanc and the 1974 version of the same wine, which already has been bottled. Mirassou Vineyards offered its 1975 and 1972 chenin blancs.

The oldest wines in the tasting were two cabernet sauvignons, a 1970 from Louis M. Martini and a 1969 from Chappellet Vineyard, both paired, of course, with the 1975 cabernets from the same two wineries.

Each wine was brought to New York by the owner of the vineyard or the winemaker or both, and one of them commented on each bottle as it was sampled by the guests. Wine

men at the dinner who spoke on their own wines included Legh Knowles, president of Beaulieu Vineyard; Ely R. Callaway Jr., the owner of Callaway Vineyard and Winery; Charles Carpy of Freemark Abbey; Robert Mondavi of the Robert Mondavi Winery; Gerald Asher of Monterey Vineyards and John Parducci of Parducci Wine Cellars.

Planning for the dinner, which cost \$50 a person, began 9 months ago, with invitations to the wineries to participate. A number of well-known wineries turned down the idea. "They were afraid the New York crowd was lying in wait, eager to put them down," said one winery man who did take part.

Some wine makers at the dinner admitted that they did not bring their favorite wines because they were worried about the

reception the wine would get from the Eastern audience. California wine makers have long felt that their products have been underestimated by Eastern wine drinkers, most of whom are oriented toward European wines.

The 17 courses were necessarily small. The portions of raw turtle, pate of pheasant and foie gras came to about a tablespoon each. Each guest received one rib of the roast rack of lamb.

"It was just perfect," said Alexis Lichine, one of the guests. "The portions were estimated almost perfectly."

There was little agreement on the best wines, but some of the dishes singled out for special praise included the medallions of salmon; the quail; the veloute of crayfish and breast of duck.

Approximately 50 cases of wine were used for the dinner and any guest who drank everything that was poured for him consumed an estimated three bottles of wine during the evening.

The wines tasted — each with its 1975 counterpart — were: Wente Brothers 1974 pinot blanc; two chardonnays, Chateau St. Jean 1974 and Freemark Abbey 1973; two chenin blancs, Parducci 1974 and Mirassou Vineyards 1972; two johannisberg rieslings, Joseph Phelps 1974 and Beaulieu 1973; Simi 1972 gewurztraminer; two zinfandels, Monterey Vineyard 1974 and Ridge 1974 Lytton Springs; Callaway 1974 Petite Sirah; Robert Mondavi 1973 pinot noir; Sterling 1972 merlot; and four cabernet sauvignons — Pedroncelli 1973, Clos du Val 1972, Louis M. Martini 1970 and Chappellet 1969.

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YOU CAN cooperate with other dairy farmers to develop a promotional program and get non-supporters to participate.  
YOU CAN support the year-round non-brand promotion programs of United Dairy Industry Association (UDIA).

YOU CAN use bumper stickers advertising milk and milk products.

YOU CAN use your influence to have genuine dairy products served at meals and refreshments at church and school affairs, farm meetings, community gatherings, clubs and other organizations to which you belong.

YOU CAN actively participate in public education programs, such as school-farm visits, to help bridge the communication gap between farmers and consumers.

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## MILK GOES METRIC

Metrics are coming. Already U.S. road signs note mileage in kilometers and miles; a woman's measurements are given in centimeters and inches; and gallons of milk have been listing liter measurements for many years.

Consumers will soon see the one-gallon milk jug gone from dairy shelves, replaced by a 3.8 liter container (its metric equivalent). And they'll buy cheese by the gram instead of by the ounce.

### U.S. Goes Metric

The dairy industry is just one segment of American business facing a switch to the metric system of measurement. The United States, one of the last holdouts to metrication, made the commitment to change when President Ford signed the Metric Conversion Act in December of 1975. The new law allows the government to plan and coordinate a voluntary changeover to the metric system.

How did it all start? The metric system itself dates back to 1790, when the French Academy developed a system of measurement based on dimensions of the Earth. Prior to that time, traditional measurement systems were based on the human body and lacked any rational means of conversion from one unit to another.

The new system was simple to work with and spread rapidly through Europe and other parts of the world. By 1900, 35 nations were using the metric system. When the U.S. finally decided to go metric it was one of only four countries still using alternate systems of measurement.

How will the shift to metrics affect agriculture in general and the dairy industry in particular.

### Hard or Soft

Metritication can take place on two levels—"soft" conversion which means no change in existing equipment or packaging other than relabelling with metric measurements; or "hard" conversion, which involves actual alteration of equipment.

Most of the changes expected to take place in the agricultural community are of the "soft" variety.

Soft conversion is fairly easy to accomplish and is already underway in many industries and governmental agencies.

The Department of Agriculture, for instance, has been issuing data and research publications in metric form since early 1976. World trade data were already expressed in metric terms and most USDA scientific measurements were switched to metrics years ago. Conversion of domestic production data used by farmers and consumers began at the start of 1977.





This means U.S. farmers have to start thinking in terms of quintals and kilograms per acre rather than bushels or bales per acre and cents per pound.

### Dairy Makes Switch

The dairy industry has also made some changes that can be termed soft conversion. Many dairies, for example, now market cottage cheese in cartons labeled 454 grams instead of one pound.

"Hard" conversion would bring some basic changes to the dairy industry.

Dairy farmers would be paid for their milk by the kilogram (.45 of a pound) instead of by the pound. Bulk tanks and tank trucks would have to be recalibrated as would flow meters, storage tanks and gauges at the milk processing plant. Milk cases of new dimensions would have to be designed to adapt to the new metric packages.

			
1 Kilogram = 2.2 Pounds	500 Grams = 1.1 Pounds	250 Grams = 9.0 Ounces	1 Liter = 1.06 Quarts

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- The average dairy cow produces \_\_\_\_\_ quarts of milk in a year.  
a. 535 c. 3,625  
b. 1,850 d. 4,815
- One quart of milk weighs \_\_\_\_\_ pounds.  
a. 1.50 c. 3.45  
b. 2.15 d. 4.65
- It takes \_\_\_\_\_ pounds of whole milk to make one pound of butter.  
a. 3.7 c. 15.6  
b. 9.5 d. 21.2
- U.S. milk production was close to \_\_\_\_\_ pounds in 1976.  
a. 90 million c. 90 billion  
b. 120 million d. 120 billion
- Dairy products supply \_\_\_\_\_ percent of our dietary calcium needs.  
a. 30 c. 75  
b. 50 d. none
- Sweet Acidophilus milk is \_\_\_\_\_.  
a. Canned milk concentrate with sweetener added.  
b. A mixture of milk, eggs, sugar and cream.  
c. Whole or lowfat milk which has a beneficial bacterial culture added.  
d. Milk fortified by the addition of one or more vitamins (s).
- Milk was first pasteurized by \_\_\_\_\_.  
a. Gail Borden c. Louis Pasteur  
b. Professor N. J. Fjord d. Dr. Gustav De Laval
- The average American consumes \_\_\_\_\_ quarts of milk in a year.  
a. 25 c. 80  
b. 50 d. 134
- Butter was first churned \_\_\_\_\_ years ago.  
a. 200 c. 2,000  
b. 500 d. 4,000
- Whole milk averages \_\_\_\_\_ percent fat.  
a. 3.25 c. 18.25  
b. 6.50 d. 30.75

Answers:  
1-d  
2-c  
3-b  
4-c  
5-a  
6-b  
7-c  
8-b  
9-d  
10-a



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# Salads

## Chicken Salad Deluxe

**ALFIE POLLARD**

Rt. 2, Box 51, Kimberly  
1 broiler fryer, about 3 lbs.

4 cups water  
1 small onion, sliced  
few celery tops  
1/4 teaspoon salt

1/2 cup mayonnaise  
1/2 cup celery sour cream

1 tablespoon lemon juice

1/4 teaspoon pepper

1/4 cup chopped celery

1/4 cup chopped onion

1/4 cup chopped dill pickle

lettuce

paprika

Combine chicken with water, sliced onion, celery tops and salt in a kettle or dutch oven. Heat to boiling, reduce heat, cover, simmer about one hour or until chicken is tender. Remove from broth until cool enough to handle. Save the broth for soup another time.

Skin chicken and take meat from bones. Cut in bite sized pieces. Put in medium sized bowl.

Blend mayonnaise, sour cream, lemon juice and pepper in a small bowl. Combine celery, onion and dill pickle

with chicken. Add dressing and toss until evenly coated. Cover, chill at least an hour. Season and blend flavors.

Line a salad bowl with lettuce leaves. Spoon salad into bowl. Sprinkle with paprika.

**KIM C. DOYLE**  
Rt. 2, Box 149  
Melon Valley Rd., Buhl  
2 cups mayonnaise  
2 cups buttermilk  
1 teaspoon chives

1 teaspoon dried onion  
1 heaping teaspoon monosodium glutamate  
pepper to taste

Combine all ingredients in a jar and shake until well

mixed. Can also be prepared with a mixer or blender. Chill for 24 hours before use.

May be used as a salad dressing or a dip for celery and carrot sticks.

## Shrimp Pineapple Salad

**MRS. M. KAVAN**

Box 185

Bullhead City, Ark.

1 (8 1/2 oz.) can shrimp, drained  
6 slices pineapple  
1 cup diced celery

3/4 cup mayonnaise

1/4 cup chili sauce

crisp lettuce leaves

Cut pineapple in chunks.

Toss together with shrimp and celery. Pile on lettuce

leaves.

Mix mayonnaise and

chili sauce. Pour over

salad. Sprinkle with

paprika and serve with

fresh crackers.

## Sauerkraut Salad

**MRS. VERDIE REYNOLDS**

Box 204, Kimberly

1 large jar sauerkraut, rinsed

and drained

1 cup diced celery

1 cup diced carrots

1 small green pepper, diced

1 small onion, diced

1 small jar pimientos, cut up

Mix all together and cover

with the following mixture:

1 cup sugar

1/2 cup vinegar

1/2 cup salad oil

Bring to a boil and pour over

other ingredients. Refrigerate

for 24 hours or two days.

Flavor improves with chilling.

## Elegant Squares

**ROSE LITZINGER**

Kimberly

1 pkg. lemon gelatin

8 large marshmallows, cut up

2 cups water

2 large bananas, cut up

**TOPPING**

1 cup pineapple juice

2 tablespoons flour

1 egg

1/2 cup sugar

2 tablespoons butter

1 cup whipped cream

Mix gelatin, water, crushed

pineapple, bananas and

marshmallows. Chill until set

in an eight-inch-square pan.

Combine pineapple juice and

sugar, flour, butter and egg.

Cook over medium heat until

thick. Let cool. Add whipped

cream and spread on salad.

Cover with grated cheese if

desired.

## Irish Potato Balls

**MRS. P. FISHER**

2464th Ave. E.

Twin Falls

3 cups mashed potatoes

2 eggs, separated

1/2 cup finely chopped onion

1/2 cups fine bread crumbs

1/2 cup flour

1/2 cup milk

1/2 teaspoon celery seed

Salt and pepper to taste. Add

slightly beaten egg yolks, onion

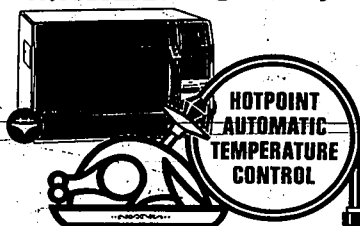
and celery seed to mashed potatoes and mix thoroughly. Shape mixture into small balls of about two tablespoons each. Roll in flour.

Combine egg white and milk and dip potato balls in mixture. Roll in fine bread crumbs. Fry in deep hot fat until golden brown. Makes 20 to 22 balls.

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# Wine and cheese: more than compatible

The marriage of wine and cheese is a long and happy one. Why not celebrate it with an easy and inexpensive wine-and-cheese-tasting party? It's a good way to explore the flavors of both.

The question immediately arises: What sort of cheeses are compatible with various wines? The list below provides some basic guidelines, through of course your palate should be the final arbiter.

Here are some other

helpful hints:

Serve a variety of cheese types. It's certainly possible to give a cheddar-tasting party, for example, but most people prefer to taste cheese which are unlike each other.

Mix bland and strong-flavored cheeses, familiar and rarer cheeses. Serving all-mild cheeses could be boring, and too many full-flavored cheeses might tire the palate.

Serve cheeses at room temperatures. Creamy cheeses need be taken from

the refrigerator only half an hour ahead; for most others, an hour is about right. White and Rose wines should of course be chilled.

The cheeses reflect a broad range of international tastes; the wines chosen are from California, not only for their preeminence in quality and value, but also because they represent the same range of diversity.

Accompanying crackers or breads should not be salty or too spicy, and

there shouldn't be too much of a variety, so as not to mix up the palate, confounding the other flavors.

Now on with the cheeses. Cheeses and wines may be categorized in several combinations.

Cheddars such as New York, Vermont or Wisconsin cheddar, Cheshire, Casu Marzu, Double Gloucester, Colby, Longhorn and Monterey Jack are best with wines such as Ruby Cabernet, California burgundy, Gamay Beaujolais and

California dry sherry.

Moderately firm, mild cheeses such as Gouda, Munster, Tillamook, Danbo, Tybo, Edam, Esrom, Port du Salut, Bel Paese, Bon Bel, Fontina and Havarti go with Zinfandel, California Gamay, Pinot Chardonnay and Johannisberg Riesling.

Emmenthal cheeses such as American, Austrian or Swiss Swiss, Samsøe, Gruyere and Jarlsberg combine well with French Colombard, California Chablis, Chenin Blanc and

Rose.

Blue cheeses like Roquefort, Danish or American Blue, Gorgonzola and Stilton go well with California Port, Pinot Noir and Barbera.

White or creamy cheeses such as Boursin, Feta, Boursault, grape cheese, Taleggio and Gorgonzola go with grey riesling, Sauvignon or tunc and Gewurztraminer.

Brice, Camembert and Pont l'Evêque go well with Petite Sirah and Cabernet Sauvignon.

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# California Port favorite for after dinner

In increasing numbers, Americans are discovering the joys of California after-dinner wines — a diverse galaxy of flavors providing a fitting conclusion to any meal.

Since these wines are often enjoyed with or after desserts, they are usually called dessert wines. However, in the European tradition which regards after-dinner wines as an aid to digestion, they are also called "digestifs." A California aperitif whets the appetite, and a digestif is a suitable way to finish a perfect evening with family or friends.

California Ports are favorite after-dinner wines, and are versatile enough to also be used in many recipes and several mixed drinks. Port has been made in California at least since the Gold Rush days, and in Portugal since the early 1700's.

Actually it was the British who developed Port and named it. When they found Portuguese wines too harsh, they made them palatable by adding wine spirits before the natural sugar was fermented out. The result was more suitable to the palate and more appropriate to the leisurely pace of dining in those days.

Most California Port is produced in the state's fertile, sunny Central Valley, where the climate and the grapes are similar to those of the traditional Port grapes — Tinta Madeira, Tinta Cao, Alvarinho, and Trousseau — thrive throughout California. They have been joined recently by two new varieties, Rubired and Royalty, crosses specially developed by researchers at the University of California, Davis.

From these and other fine grape varieties, California Ports develop their characteristic color, full body, and fruity fragrance. And as with other California wines, their quality and value is hard to match in this country.

Ports contain between 18 and 21 percent alcohol by volume, and they vary in relative sweetness and color. California produces three basic styles of Port and a number of varietal Ports — a nod to the predominant grape variety. Ruby Port is a rich, deep-colored red wine which is usually aged for a fairly long time.

Fruity Port is amber-colored and is also well-aged. Both have a fragrance that is reminiscent of almonds and/or fresh apricots. White Port (produced from grapes with less color) has a pale color and typically only one or two varieties. They include Tinta and Tinta Madeira Ports. On occasion, a California

producer may offer a vintage Port.

All of these different and versatile Ports can be enjoyed with fruit, nuts, and cheeses, especially the fuller-flavored ones. Many imaginative hostesses make simple desserts come alive by pouring a small amount of California Port over strawberries, peaches, or any other fresh fruit. Port over ice cream is an elegant yet simple way to complete a meal.

As an integral part of advanced civilizations for two centuries—or more—after-dinner wines reflect man's desire to combine three of the finer aspects of life — food, wine, and social discourse. In the rushed atmosphere of modern America, after-dinner wines, whether enjoyed after a business luncheon or meal or after a family gathering, seem to encourage a more humane approach to social interaction.

Also, in recent years, many Americans who for one reason or another find relaxation and sleep difficult have discovered that a small glass of California after-dinner wine with a few cookies or crackers before bedtime is a precursor to sound sleep, and doctors often suggest Port for this purpose.

Just as California aperitif wines are by tradition the signal of hospitality, the after-dinner wines are a gracious way to imply a desire to continue to entertain your guests.

**Cooking with California Port**  
Port, like any other wine, is a great aid in cooking, but it also adds a subtle extra dimension all its own.

And two tablespoons to brown gravy as it simmers; the alcohol will evaporate, leaving only the delicious extra flavor. It's an excellent base for any ham sauce — somehow the flavors go especially well together.

Duckling cooked in a port wine sauce is justly famous, but chicken in port isn't and should be. Place browned pieces of chicken in a baking dish, pour 1/4 cup of California Port over them, and bake at 350 degrees for 45 minutes, basting at the halfway point.

An extra special mince pie this winter is a snap by adding half a cup of California Port to the mincemeat — before baking, of course. Again, it's unique and delicious.

Here's a good turkey accompaniment:

**CRANBERRY MEDLEY**

**MOLD**  
(Serves 6)  
1 (3 oz.) package orange gelatin  
1 cup boiling water  
2 cups fresh cranberries  
1 apple, quartered  
1 cup sugar  
1/2 cup California Port

Dissolve gelatin in boiling water. Cool until partially thickened. Put cranberries and apple through food chopper using coarse blade or in blender for a minute. Add sugar and wine, mixing well. Fold into gelatin. Pour into salad mold or individual molds. Chill until firm.

How about this appetizer, worthy of the fanciest caterer in town, but surprisingly easy?

**DOUBLE CHEESE RING**  
(Makes about 1 1/2 pizzas)






2 (8-oz.) packages cream cheese (about 2 cups)  
1 teaspoon prepared horseradish  
2 teaspoons prepared mustard  
1/4 teaspoon dried dill  
Walnut or pecan halves  
1/4 cup finely chopped parsley  
3 (5 1/2 oz.) jars sharp cheddar cheese spread  
1/4 cup California Port  
Soften cream cheese; blend in horseradish, mustard and dill. Blend

Port into cheddar cheese spread. Arrange nut halves in bottom of lightly oiled 1 1/2 pint ring mold; pack in the cream cheese mixture. Sprinkle with parsley; cover with cheddar cheese spread. Chill several hours. Unmold and serve with the apple slices and crackers, along with glasses of California Port. And the Bicentennial shouldn't pass without this. Caramel favorite. Perfect with lazy-afternoon light snacks:

**PORT FLIP**

Two eggs, cracked on the rim of a shaker, two teaspoons sugar, one cup of port, much cracked ice; shake very well. Pour into two fair-sized goblets. Dust with nutmeg.  
What a wine — at home in the kitchen as well as on the table. Another point to remember is that the excellence of California Port is not expensive. Try it tonight.

## Wine and Food Chart.

Wine Class	Best-Known Types	Wine and Food Combinations
<b>Appetizer Wines</b> 	<b>Sherry</b> <b>Vermouth</b> <b>Flavored Wines</b>	<b>Before or between meals</b> Serve chilled, without food, or with Hors d'Oeuvres, Nuts, Cheeses
<b>White Dinner (or Table) Wines</b> 	<b>Sauterne</b> <b>Sauvignon Blanc</b> <b>Semillon</b> <b>Chablis</b> <b>Chenin Blanc</b> <b>French Colombard</b> <b>Pinot Blanc</b> <b>Pinot Chardonnay</b> <b>Rhine Wine</b> <b>Sylvaner</b> <b>Riesling</b> <b>Traminer</b> <b>Gewurztraminer</b>	<b>With Lighter Dishes</b> Serve well chilled, with Chicken, Fish, Shellfish, Omelets, any White Meat. Sometimes also served as an appetizer wine.
<b>Red Dinner (or Table) Wines</b> 	<b>Burgundy</b> <b>Gamay</b> <b>Petite Sirah</b> <b>Pinot Noir</b> <b>Chianti</b> <b>Claret</b> <b>Cabernet Sauvignon</b> <b>Grignolino</b> <b>Merlot</b> <b>Ruby Cabernet</b> <b>Zinfandel</b> <b>Rose</b> <b>"Vino" Types</b>	<b>With Hearty Dishes</b> Serve at cool room temperature with Steaks, Chops, Roasts, Game, Cheese-Dishes, Spaghetti. (Rose with all foods)
<b>Dessert Wines</b> 	<b>Muscatel</b> <b>Angelica</b> <b>Cream (Sweet) Sherry</b> <b>Port</b> <b>Tokay</b>	<b>At Dessert</b> Serve chilled or at cool room temperature, with Fruits, Cookies, Nuts, Cheese, Fruit Cake, Pound Cake.
<b>Sparkling Wines</b> 	<b>Champagne</b> <b>Natural (very dry)</b> <b>Brut (very dry)</b> <b>Sec (semi-dry)</b> <b>Doux (sweet)</b> <b>Pink Champagne</b> <b>Sparkling Burgundy</b> <b>Cold Duck</b>	<b>With all Foods</b> Serve well chilled with any food — Appetizers, The Main Course, or Dessert (Especially good in Festive Party Punches).

Prepared and Published for Wine Advisory Board  
By Wine Institute, 165 Post St., San Francisco, CA 94108  
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# Vegetables

## Zucchini Pickles

**ALFIE POLLARD**  
Rt. 2, Box 51, Kimberly  
1 qt. white vinegar  
2 cups sugar

1/4 cup canning salt  
1/2 teaspoon crushed red pepper  
2 teaspoons celery seed  
2 teaspoons ground turmeric  
1 teaspoon ground mustard  
5 lb. (5 to 8 inch) zucchini-squash, unpeeled, but cut into one-fourth inch slices, 1 qt. thinly sliced onions.

Combine vinegar, salt, sugar, pepper, celery seed, turmeric and mustard in a two-quart saucepan. Bring to a boil. Pour vinegar mixture over sliced vegetables. Let stand one hour. Stirring occasionally.

Bring zucchini, onion and vinegar combination to a boil. Reduce heat and simmer three minutes. Stir occasionally. Continue simmering while quickly packing one hot sterilized jar at a time. Fill to within one-fourth inch of top, making sure vinegar solution covers vegetables. Seal.

## Copper Pennies

**FERNE WARE**  
949 Bracken St. N.  
Twin Falls  
2 lb. sliced carrots, cooked and drained  
1 large red onion, sliced  
1 large green pepper, sliced

Mix together  
1 can tomato soup, undiluted  
1 cup sugar  
1/2 cup vinegar  
1/2 cup cooking oil  
1 teaspoon prepared mustard  
1 teaspoon Worcestershire sauce

Salt and Pepper to taste  
Pour over vegetables and marinate overnight in the refrigerator. Sliced cucumbers and celery may be added if desired.

## Eggplant Patties

**MRS. GORDON M. MARTINE**  
Rt. 1, Grady Island,

Hagerman  
1 medium eggplant, pared and cubed  
1 1/2 cups rich round cracker crumbs  
1 1/2 cups shredded sharp cheese  
2 slightly beaten eggs  
2 tablespoons snipped parsley  
2 tablespoons chopped green onion  
1 clove garlic, minced, optional  
1/2 teaspoon salt  
1/4 teaspoon pepper  
2 tablespoons cooking oil

In a covered saucepan, cook eggplant in boiling water until tender, about five minutes. Drain well and mash. Stir in all other ingredients, except oil. Shape into eight patties about three inches in diameter. Fry in hot oil about three minutes on each side until golden brown. Serves four.

## Onion Round Delicious

**MRS. JEAN ETCHETO**  
1500 Princeton Dr.  
Twin Falls

3 large onions  
1/2 cup melted butter  
1/2 teaspoon coarse grind black pepper  
1 teaspoon seasoned salt  
1 teaspoon celery salt  
1 teaspoon barbecue spice

Peel and cut onions into one-half in. Ch. pieces. Do not break apart. Grill six inches from coals for 10 minutes on each side or until tender and brown. Brush often with a mixture of the remaining ingredients. Serves six to eight.

## Special Dill Beans

**MRS. P. FISHER**  
246 4th Ave. E.  
Twin Falls

1/2 teaspoon cayenne pepper  
2 cups water  
1/2 clove garlic  
Fresh very young string beans, washed and ends broken off  
2 cups vinegar  
1/4 cup salt  
Dried dill

Pack beans-lengthwise, into

hot sterilized jars, leaving one-fourth inch head space. To each pint jar, add cayenne pepper, one head of dill and garlic. Heat water, vinegar and salt to boiling and pour over beans. Adjust caps. Process 10 minutes in boiling water to insure sealing. One teaspoon pickling spices may be added to each jar if desired.

## My Best Scalloped Corn

**PAT LINDELL**

1344 Spruce Ave., Twin Falls  
1 can cream style corn  
2 eggs, separated  
1 cup buttered crumbs  
2 cups milk  
2 tablespoons butter or margarine  
4 tablespoons flour  
1 teaspoon salt  
1/4 teaspoon pepper  
Make a white sauce of the milk, butter or margarine,

flour, salt and pepper. Beat egg yolks and fold into corn. Add white sauce. Fold in stiffly beaten egg whites. Pour into buttered casserole and top with crumbs or any other topping of choice.

Bake for 35 to 40 minutes at 375 degrees. Use 350 degree temperature for a glass dish. For added color and flavor, one or two tablespoons green pepper or pimiento may be added.

## Fried Squash or Pumpkin Blooms

**BERTHA HOWARD**  
443 Van Buren, Twin Falls  
Pick male blossoms in the morning. Wash. Cut off stems.

Dry on towel. Salt. Dip in beaten egg batter, then in crushed cracker crumbs or prepared coating. Fry crisp.



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# Fashion and Beauty Tips

## OFF WITH OIL

The glossy look in make-up is not the same as the shine caused by oily skin. If your skin has a tendency toward oiliness, try to avoid the glossy, shiny make-ups. Keep a supply of lemon saturated cloths for use during the day. And use make-up with more of a powder base.

## PHONY FRECKLES

Freckles are in. And the people who weren't born with them aren't being left out of this fall. Even such

glamorous types as Brigitte Bardot are sprinkling fake freckles all over their face. All you do is lightly dot on as many as you like with an eyebrow pencil.

## EYE ILLUSION

You can create the illusion of deep-set eyes—with the right make-up. The look comes through with brown powder used above the crease line, light color on the eyelid and a brightening highlighter on the brow bone.



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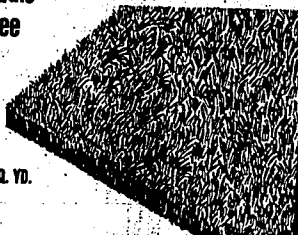
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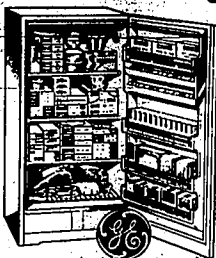


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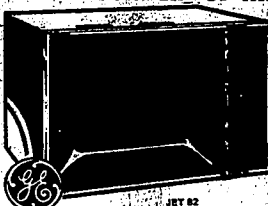


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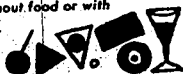



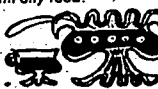
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Monday, April 25, 1971 Times-Herald, Twin Falls, Idaho 437

<b>APPETIZER WINES</b> SUCH AS: Sherry Vermouth Flavored Wines	Serve chilled, without food or with HORS D'OEUVRE NUTS, CHEESES 
<b>RED DINNER WINES</b> SUCH AS: Burgundy Claret Rosé (Pink)	Serve at cool room temperature, with HEARTY DISHES: STEAKS, CHOPS, ROASTS, GAME, CHEESE DISHES, SPAGHETTI 
<b>WHITE DINNER WINES</b> SUCH AS: Chablis Rhine Wine Sauterne	Serve well chilled, with LIGHTER DISHES: CHICKEN, FISH, SHELLFISH, OMELETS, ANY WHITE MEATS 
<b>DESSERT WINES</b> SUCH AS: Port Muscatel Tokay Cream (Sweet) Sherry	Serve chilled or at cool room temperature, with FRUITS, COOKIES, NUTS, CHEESES, FRUIT CAKES, POUND CAKES 
<b>SPARKLING WINES</b> SUCH AS: Champagne Sparkling Burgundy	Serve well chilled, with any food: APPETIZERS, THE MAIN COURSE, OR DESSERTS 

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# Wine fine cooking ingredient

By AILEEN CLAIRE

side from drinking wine with a variety of foods, wine is a fine ingredient in cooking.

Cooks throughout history have used wine as a seasoning. It blends and picks up all food flavors. The alcohol in wine evaporates during the cooking process and leaves the wine flavor as a very special seasoning.

Wine also is a tenderizer and helps soften tougher cuts of meat and marinade for barbecuing, for example.

It is not necessary to use expensive wine in cooking, but cheap, vinegary, rough wine will not do either. Select a wine that is sound and palatable and also is the same wine of the same type you plan to serve with the dish that has been in its recipe.

Red wine generally are more compatible with rich, heavily flavored foods, such as chicken, fish, cream sauces, and cream soups. Beef, meat sauces, meat and vegetable soups are most appetizing when red wine is used.

Fish may be marinated in a red or a white wine; and rice and cream sherries go well in desserts, dessert sauces, and gelatin salads. Ruby Porto may be used in a marinade for pork, chicken, or beef and tawny Porto for chicken livers and chicken, tongue, and meat birds.

Following these ground rules an inventive cook can create a variety of foods that will pique anyone's palate. The secret is to be discreet in the amount of wine used so the wine does not overpower the overall taste of the food. A little wine should be added to a recipe early enough so the harsh taste of alcohol will cook away.

Porto, Sherry, Marsala and Madeira are used in small quantities when cooking and are added at the end of the cooking period so they do not lose the distinctive flavor and bouquet. Probably the wisest advice that has been given about the use of wine in cooking is: If you can't drink it, don't cook with it.

More American restaurants of all sizes and persuasions are stocking a selection of wines for their customers. Often the number of wines available on the wine list is small, perhaps four reds, four whites, two or three roses and two or three champagnes.

Reflecting the trend, national restaurant chains in the United States have been training waiters and waitresses in wine service and also have been adding to their wine cellars as more people want to order wine with their dinner.

At this point in time, often the customer and the waiter are on equal terms as far as their knowledge of wine is concerned, but things are getting better as everyone takes interest in this fascinating subject.

Many restaurants offer wine by the glass; this usually is California jug wine or a house wine that is bought in quantity but may be French or Italian depending upon the type of restaurant.

Another happy trend is the selling of wine (again the red or house wine) by carafe or half carafe. These usually are less expensive than a half-bottle or bottle of wine and so mean that the choice is simple: do you want a red, white or Sangria?

One of the worst faults of wine service in 95 per cent of restaurants is the slow service. If you plan to have wine with your meal, order the wine first, ask the waiter to bring the red wine immediately to your table, and open it so it can breathe. The white wine should be placed in an ice bucket to chill or be served chilled from the refrigerated wine cabinet.

Everyone has witnessed the game some men, especially, play when ordering wine. This is sending the waiter back, for effect. It is proper and expected that you release a wine that has gone flat, and the restaurateur owes his rest to the bottle from the wine distributor. However, it is unfair to refuse a bottle just for show. You want what you pay for; an inexpensive wine needs attention and should not be looked at in the same way in a restaurant as a fine wine. Select it for what it is.

When ordering a more expensive wine in a restaurant, the waiter to remove the foil wrap at the neck of the bottle before he opens the bottle so you may see the cork. The cork looks discolored and crumbly, turn the bottle before it is opened because this is a sign the bottle has not been stored properly and the wine is deteriorating.

because air probably has seeped through the bad cork.

Mold may appear, and this is all right if the mold does not go more than half-way down the cork. If it does, this is another sign of cork rot, usually caused by excessive humidity.

When a still wine is poured, it must be clear. There will be no muddiness, unless it is an extremely old wine, or has

not been well taken care of. Clear your palate with a sip of water or by chewing a piece of bread and then sip the small amount of wine the waiter pours in your glass to see if it is palatable.

The more expensive the wine the better quality the wine should be, the more it is necessary and expected to take the time to examine the wine closely before accepting it.

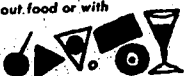




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46 Times-Herald (Twin Falls Edition) Monday, April 25, 1977

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By AILEEN CLAIRE

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It is not necessary to use expensive wine in cooking, but cheap, vinegary, rough wine will not do either. Select a wine that is sound and palatable and also is the same wine, or of the same type you plan to serve with the dish that has wine in its recipe.

Dry white wines generally are more compatible with delicately flavored foods: such as chicken, fish, cream soups, and cream sauces. Beef, meat sauces, meat and vegetable soups are most appetizing when red wine is used.

Ham may be marinated in a red or a white wine; and Porto and cream sherris go well in desserts, dessert sauces, and gelatin salads. Ruby Porto may be used in a marinade for pork, chicken, or beef and tawny Porto marries with chicken livers and chicken, tongue, and game birds.

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When ordering a more expensive wine in a restaurant, ask the waiter to remove the foil wrap at the neck of the bottle before he opens the bottle so you may see the cork. If the cork looks discolored and crumbly, turn the bottle down before it is opened because this is a sign the bottle has not been held properly and the wine is deteriorating

because air probably has seeped through the bad cork.

Mold may appear, and this is all right if the mold does not go more than half-way down the cork. If it does, this is another sign of cork rot, usually caused by excessive humidity.

When a still wine is poured, it must be clear. There will be no muddiness, unless it is an extremely old wine, or has

not been well taken care of. Clear your palate with a sip of water or by chewing a piece of bread and then sip the small amount of wine the waiter pours in your glass to see if it is palatable.

The more expensive the wine the better quality the wine should be, the more it is necessary and expected to take the time to examine the wine closely before accepting it.



... good

a name you  
can  
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<p><b>Large Mouth Jars</b> Quarts</p> <ul style="list-style-type: none"> <li>With lids &amp; rings</li> <li>1 quart size</li> <li>12 per case</li> </ul> <p>REG. 3.69</p> <p><b>3<sup>39</sup></b> each</p>		<p><b>Large Mouth Jars</b> Pints</p> <ul style="list-style-type: none"> <li>With lids &amp; rings</li> <li>12 per case</li> </ul> <p>REG. 3.19</p> <p><b>2<sup>99</sup></b> each</p>		<p><b>Regular Lids</b> 12 per pkg. Veggie</p> <p><b>39<sup>9</sup></b> REG. 49</p> <p><b>Large Mouth Lids</b> 12 per pkg.</p> <p><b>59<sup>9</sup></b> REG. 69</p>	<p><b>Regular Size Jars</b> Pints</p> <ul style="list-style-type: none"> <li>With lids &amp; rings</li> <li>12 pkg. case</li> </ul> <p>REG. 2.79</p> <p><b>2<sup>49</sup></b> each</p>		<p><b>Regular Size Jars</b> With lids &amp; rings</p> <ul style="list-style-type: none"> <li>12 pkg. case</li> <li>1 quart size</li> </ul> <p>REG. 3.29</p> <p><b>2<sup>99</sup></b> each</p>
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 <p><b>10-SPEED "CYCLE BLEND"</b></p> <ul style="list-style-type: none"> <li>Controlled Cycle Blending for perfectly chopped pieces of food — no overblending</li> <li>3 Cycle speeds</li> <li>7 continuous speeds for smoothly blended recipes</li> <li>Scrap chiselator opens up food tender for smoother blending, chopping</li> <li>2oz. cover measuring cup</li> <li>Spin Cookery Cookbook</li> </ul> <p>Model 870</p>	<p><b>OSTER KITCHEN CENTER</b></p> <p><b>BLENDER</b></p> <p>REG. 27.99</p> <p><b>24<sup>99</sup></b></p>	 <p><b>MIXER</b></p> <p>REG. 94.99</p> <p><b>79<sup>87</sup></b></p> <p>Model No. 986</p> <p><b>30 ONLY</b></p>
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